

Grilled Peaches & Raspberry Sauce

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Servings: 6

Preparation Time: 15 minutes

Start to Finish Time: 20 minutes

The sauce may be made a day ahead of time; cover it and store in the refrigerator. Grill the peaches just before serving.

2 1/4 cups (lightly packed) fresh raspberries
3 tablespoons sugar
1 tablespoon fresh lemon juice
3 tablespoons unsalted butter
1 1/2 tablespoons packed dark brown sugar
6 medium-ripe but firm peaches , halved and pitted

Puree' the raspberries with three tablespoons of water in a food processor until smooth. Strain the puree' through a fine-mesh sieve, pressing on solids to release as much liquid as possible. Discard the solids.

Stir the sugar and lemon juice into the raspberry liquid.

Melt the butter with the brown sugar in a skillet over medium heat. Brush the butter mixture on the peach halves.

Grill the peaches on medium heat until tender, about 8 minutes, turning occasionally.

Remove the peaches from the heat. Allow to cool slightly and slice.

Arrange the peaches in individual serving bowls and drizzle with the raspberry sauce.

Serve with shortbread cookies and a dollop of whipped cream, if desired.

Per Serving (excluding unknown items): 89 Calories; 6g Fat (56.5% calories from fat); trace Protein; 10g Carbohydrate; trace Dietary Fiber; 16mg Cholesterol; 2mg Sodium. Exchanges: 0 Fruit; 1 Fat; 1/2 Other Carbohydrates.