

RECIPES FROM THE PEACH TRUCK KITCHEN

Prosciutto-Wrapped Peaches with Sorghum

A simple summer appetizer that looks as beautiful as it tastes, the combination of peach and prosciutto would be amazing on their own, but it's taken to a whole other level with fresh basil and the southern sweetness of sorghum drizzled on top.

Ingredients

Makes 16 pieces

2 fresh peaches

8 shaved slices prosciutto

(about 3 ounces)

16 fresh basil leaves

3 tbsp sorghum

Wash and pat dry the peaches. Cut each peach in half, remove the pit and cut each half into four equal wedges. Set aside.

Prepare prosciutto by cutting each slice in half so you are left with two equal pieces. One at a time, take a wedge of peach and a leaf of basil and wrap with a piece of prosciutto. Secure with a toothpick or decorative pick. Arrange on a serving platter and drizzle with sorghum. Serve immediately.

PROSCIUTTO-WRAPPED PEACHES WITH SORGHUM

