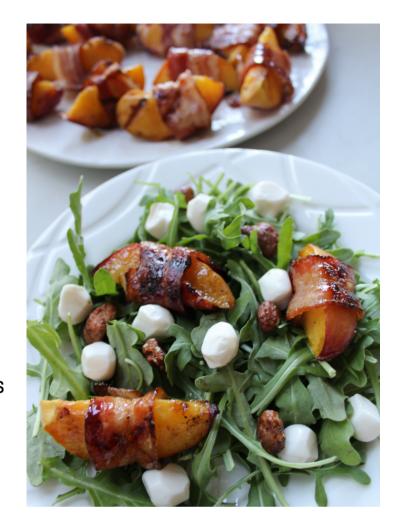


## Grilled Bacon Wrapped Peaches

Salty and sweet, these peaches are great as an appetizer, or as the star of a summer salad!

## Ingredients

- 12 slices Stoltzfus Meats bacon, cut in half
- 3 peaches, each pitted and cut into 8 slices
- Oil for the grill
- 4 cups arugula
- 8 oz fresh mozzarella
- 1 cup candied pecans
- Balsamic dressing of choice



## **Directions**

- 1. Brush oil on grill and heat to medium-high heat.
- 2. Place the brown sugar in a shallow bowl. Wrap each peach slice with bacon and roll in brown sugar. Secure with a toothpick.
- 3. Grill each bacon wrapped peach for 3-4 minutes on each side. Turn the slices and continue to grill until the bacon is cooked through (turning approximately 3 times). Remove to a platter.
- 4. Top arugula with mozzarella, pecans, and bacon wrapped peaches and serve with balsamic dressing.



