



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.



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