

GRILLED PEACH SALAD WITH GOAT CHEESE

Rusty Hinges Ranch



INGREDIENTS:

Balsamic Reduction

- 1 cup balsamic vinegar
- 1/4 cup honey

Peaches

- 4 peaches, ripe
- 1 Tablespoon olive oil
- 1/2 teaspoon sea salt
- 1/2 teaspoon fresh cracked pepper

Salad

- 4oz goat cheese, crumbled (we recommend Hatch Chile Chèvre)
- 1 Tablespoon honey, for drizzling
- 8 small fresh basil leaves
- 4 cups spring mix
- 1/4 cup nuts, chopped, optional

INSTRUCTIONS:

Balsamic Reduction:

1. In a small saucepan over medium-high heat, add the balsamic vinegar and boil until it reduces, about 10 minutes. The mixture should be thick and stick to the back of a spoon.
2. Add the honey to the mixture and stir to combine. Remove from heat and set aside.

Peaches:

1. Preheat grill to medium-high heat, about 450°F.
2. Cut peaches in half and remove the pit. Brush the tops with olive oil and sprinkle with salt and pepper.
3. Lightly brush the grill grates with oil and then set the peaches cut side down on the grill grates.
4. Grill undisturbed for 3-4 minutes and then turn the peach 90°. Grill for an additional 3-4 minutes, then remove from heat and slice.

Salad:

1. Separate spring salad mixture into 4 bowls, top with peaches, pecans, and crumbled goat cheese. Drizzle each bowl with balsamic reduction and honey. Enjoy!