

Grilled Ice Cream Delight with Grand Marnier

Indulge yourself with a warm & cold extravaganza with **Tavern on the Green Autumn Balsamic Vinegar**.

Ingredients:

Serves 4

You will need:

- 2 cups of sliced pears, peaches and/or cherry pitted
 - 1 tsp of **Tavern on the Green Autumn Fig Balsamic Vinegar**
 - ½ cup of Grand Marnier
 - 2 tbsp of brown sugar
 - Vanilla Bean Ice Cream
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Directions:

Follow these 3 easy steps:

1. Season fruits in **Autumn Fig Balsamic Vinegar**, Grand Marnier and brown sugar for 2 hours.
2. Grill or bake fruits on medium - high until soft.
3. Serve over vanilla ice cream