

# Tavern on the Green Autumn Fig Balsamic Vinegar Grilled Peaches with Fresh Cherry Sauce BBQ

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Serves 4

## Ingredients:

### For the sauce:

- 1 pound dark cherries, pitted (about 1 cup)
- 1 tablespoon sugar
- 1/2 cup dry red wine
- 1 teaspoon Tavern on the **Green Autumn Fig Balsamic Vinegar**
- 1 teaspoon kirsch (cherry liqueur)

### For the peaches:

- 4 medium peaches
  - 2 tablespoons unsalted butter
  - 2 tablespoons brown sugar
  - 1 cup vanilla ice cream
  - 4 cookies
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## Directions for Cherry Sauce:

1. In a sauté pan over medium-high heat, combine the pitted cherries, sugar, red wine, and **Tavern on the Green Autumn Fig Balsamic Vinegar**.
2. Bring to a simmer and cook, stirring occasionally, until the fruit is soft, 6 to 8 minutes.
3. Transfer the mixture to a food processor and purée until completely smooth. Return the mixture to the sauté pan over medium-high heat. Add the kirsch. Simmer until reduced to about 1/4 cup, 1 to 2 minutes.

## Directions for Peaches:

1. Cut the peaches in half and remove and discard the pits. Place the halves in a medium bowl.
2. In a small saucepan set over low heat, melt the butter and brown sugar together. Coat the peaches with the butter mixture.
3. Grill the peaches over Direct Medium heat until grill marks are clearly visible and the peaches are soft, 10 to 12 minutes, turning once halfway through grilling time.
4. While the peaches are still warm, layer each serving glass with 2 peach halves, 1 scoop ice cream, and 1 tablespoon cherry sauce. Tuck a cookie into each glass.

Serve immediately.