

# Our State eats

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## Grilled Peaches with Goat Cheese & Honey

*Yield: 4 servings.*

- 4 large, ripe peaches,  
halved and pitted**
- 2 tablespoons unsalted butter,  
melted**
- 8 ounces plain goat cheese,  
crumbled**
- 4 teaspoons honey**
- Juice from 1 lemon**
- ½ cup chopped pecans**
- Rosemary sprigs (for garnish)**

Prepare grill for medium-high heat with no flame. Scrape grate clean.

Brush inside of peach halves with melted butter and place facedown on grill. Grill for 2 to 3 minutes or until grill marks are visible. Remove from grill.

To serve, place 2 halves on each salad plate, top with crumbled goat cheese, and drizzle with honey and lemon juice. Sprinkle pecans over cheese and garnish with rosemary sprig.

Note: If not using a grill, place buttered peach halves in a hot cast-iron skillet on high heat for 2 to 3 minutes. Do not overcrowd pan.



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