



# Grilled Peach Ice Cream Cups

Easy, quick & delicious - this just might become as traditional at your BBQs as burgers & hot dogs.

*Prep Time: 10 min | Cook Time: 5 min | Total Time: 15 min*

## Ingredients:

- 2 Summeripe Yellow Peaches
- 1 Tbsp Olive oil
- Vanilla ice cream

## Directions:

1. Cut Summeripe Yellow Peaches in half and remove the pits.
2. Make the peach "cups" by using a melon baller to remove enough peach flesh to fit a scoop of ice cream (about 3-4 spoonfuls).
3. Heat a grill to medium-high or 350°F.
4. Brush or drizzle "rim" of the peach cups with olive oil to prevent the peaches from sticking to grill.
5. Place Summeripe peach cups directly onto heat, flesh side down.
6. Grill until grill lines are visible and the peaches are fork-tender, about 4-7 minutes.
7. Remove from grill and let cool for a few minutes.
8. Place a scoop of vanilla ice cream into the center of the Summeripe peach cup and enjoy!



Your moment. Your memories. Your Festival.