



photo by Steve Legato

Grilled Peaches with Lemon Balm Gremolata

This recipe is simple, yet full of flavor. A traditional gremolata condiment includes parsley, lemon zest and garlic, but this sweeter version finds deliciousness in fruit. Using a microplane grater culls the flavorful yellow part of the lemon rind without the bitter white pith. Chopping the herbs with the lemon zest make the flavors blend together better.

Yields 4 servings

*¼ cup packed lemon balm leaves
or 1 Tbsp packed mint leaves
½ tsp lemon zest
Pinch kosher or sea salt
4 peaches, halved and pitted*

Prepare a medium-hot fire in the grill.

Chop the lemon balm or mint and lemon zest together until very fine. Sprinkle a pinch of salt over the leaves and chop again. Set aside in a small bowl.

Place the peach halves cut-side down on the grill. Grill 4 to 6 minutes, turning once, until they are tender and slightly blistered.

To serve, place two peach halves in each guest's bowl and sprinkle the lemon balm gremolata over all of them.

Source: Recipes adapted from The Gardener & the Grill.