

Spicy Brown Sugar Grilled Peaches with White chocolate.

Serves 4-8 Prep Time 30 minutes Cook Time 15 minutes

Ingredients

1/4 cup salted butter, melted

2 tablespoons Ribs Within Rubs4All, 1 tablespoon brown sugar, 1/2 teaspoon cinnamon

OR 2 tablespoons brown sugar and 3/4 teaspoon ground cinnamon

4 medium peaches halved and pitted

1/3 cup white chocolate baking chopped

3 tablespoons chopped pecans (optional)

whipped cream (optional)

STEPS

In a small bowl combine the butter, Rub4All or brown sugar/ cinnamon and peaches 1/2 at a time and toss to coat reserve remaining butter mixture.

Moisten a paper towel with cooking oil using long handle tongs lightly coat the grill rack

Place peaches cut side down on the grill rack grill covered over medium heat for 5 minutes

Turn and fill peaches with white chocolate drizzle with reserved butter mixture. Close cover. Grill peaches for 4 to 5 minutes, and begin to caramelize (a little longer if the peaches are not tender)

Sprinkle the peaches with pecans and serve with whipped cream if desired 8 servings