

# Our State eats

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## Grilled Peaches *with* Ice Cream & Caramel Sauce

*Yields: 4 servings.*

- 2 large peaches**
- 1 tablespoon coconut oil**
- Vanilla ice cream**

### Caramel Sauce:

- ½ cup sugar**
- ½ stick butter**
- ¼ cup cream**
- 1 teaspoon vanilla extract**

Begin by making your caramel sauce. In a heavy skillet melt the sugar, stirring constantly. Sugar will clump and then melt, continue to stir as it turns amber brown.

Cube butter and stir into sugar until combined. Remove from heat and add cream. Stir rapidly until fully incorporated. Add in vanilla extract and allow cooling.

Slice peaches in half. Brush each half with coconut oil. Grill peaches flesh side down for 5-6 minutes or until tender. Serve hot with ice cream and drizzled caramel sauce.

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