



Wills Creek Vineyards
Go Grilling, September 5th, 2009

Grilled Peaches over Arugula with Goat Cheese and Prosciutto

Pare with Pinot Grigio or Viognier

¼ cup balsamic vinegar
2 tablespoons honey
3 peaches, pitted and each cut into 6 wedges
Cooking Spray
1 tablespoon extra virgin olive oil
1/8 teaspoon freshly ground black pepper
Dash of kosher salt
10 cups trimmed baby Arugula (about 10 ounces)
2 ounces thinly sliced Prosciutto, cut into ¼ inch strips
2 tablespoons crumbled goat cheese

Bring vinegar to a boil in a small saucepan over medium-high heat. Reduce heat, and simmer until vinegar is reduced to 2 tablespoons (about 2 minutes). Remove from heat: stir in honey. Cool to room temperature.

Prepare grill to high heat.

Place peach wedges on grill rack coated with cooking spray, grill 30 seconds on each side or until grill marks appear but peaches are still firm. Remove from grill; set aside.

Combine oil, pepper, and salt in a large bowl, stirring with a whisk. Add Arugula, tossing gently to coat.

Arrange Arugula mixture on a platter. Top with peach wedges and Prosciutto. Drizzle with balsamic syrup; sprinkle with cheese.

Yield 6 servings