

GRILLED FRUIT

Fruits are lush and wonderful right now and make a lovely, simple dessert. For a change, try grilling them. Brush firm, unpeeled peach halves with butter and grill, cut side down, then turn, put a little butter, brown sugar and rum in the cavities and finish grilling. This works nicely in the oven broiler as well. Thick cut apple rings are delicious, basted with butter and sprinkled with spices.

Here is a nice honey marinade that is very good brushed onto grilled fruit.

½ cup (125 mL)	sugar
2 tsp. (10 mL)	dry mustard
¼ tsp. (1 mL)	ground cloves
½ cup (125 mL)	liquid honey
½ cup (125 mL)	white vinegar
2 tbsp. (30 mL)	vegetable oil

Blend all the ingredients together in a small saucepan and bring to a boil. Reduce heat and simmer for ten minutes. Brush generously over fruit as it grills.