

Grilled Peach Salad with Prosciutto and Goat Cheese

1/4 cup balsamic vinegar
2 T honey
2 T bourbon
3 peaches, pitted and each cut into 6 wedges
1 T extra virgin olive oil
10 cups arugula (about 10 ounces)
2 oz thinly sliced prosciutto, cut into 1/4-inch strips
2 T crumbled goat cheese
sea salt
pepper, freshly ground

Bring balsamic 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.

Grill Peaches:

Heat a gas grill to medium high heat. Cut the freestone peaches along their seams, all the way around, and twist halves off pits. Brush the cut sides of the peaches with olive oil and place cut side down on grill. Grill until the fruit has developed grill marks and begins to soften, about 4 to 5 minutes. Turn peaches over and grill the other side for about 4-5 minutes. Brush cut side with a mixture of honey and bourbon. Grill another minute or so until glaze is absorbed.

Assemble Salad:

Place arugula on a large platter. Top with prosciutto, goat cheese and grilled peaches. Slightly drizzle the balsamic syrup over top. Sprinkle salt and freshly ground pepper on top.

Recipe by Garden Chef Amanda Dew Manning



ATLANTA BOTANICAL GARDEN