

Grilled Peaches w/ Honey & Rum



`Nuff said!

Serves 4

8 ripe peaches

1/4c honey, divided use

1/4t cinnamon

1/4c dark rum

4 wooden skewers

Soak wooden skewers in water for 30 minutes. Wash peaches and dry thoroughly.

Using a sharp knife, cut peaches in 4 sections. Remove pit from peach and cut out the surrounding tough fruit that was attached to the pit.

Place peach slices on wooden skewers. Mix together 2T honey and the cinnamon and drizzle over the peach skewers. Mix together remaining honey and dark rum in small saucepan. Heat to medium high, reduce heat and simmer while peaches are grilling.

Spray hot grill grates with non~stick cooking spray and place skewers on hot grates. Grill about 1 minute per side.

Remove peaches from grill and drizzle with rum~honey mixture.

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The Meijer logo, consisting of the word "meijer" in a bold, red, lowercase sans-serif font. The letter "i" has a blue dot above it.

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