

## **“Do I dare eat a Sweet Grilled Peach?”**

*Oh, But You Should.*

- 2 tbsp TJ’s Salted Butter, softened
- 2 tbsp TJ’s Organic Blue Agave Sweetener
- ½ package TJ’s Candied Ginger Slices, minced
- 4 TJ’s Peaches, halved & pitted
- 8 tbsp BelGioioso Mascarpone Cheese

Preheat grill to high. Mix butter and agave sweetener together into a soft paste; set aside. Lay ginger on a plate in a single layer. Brush cut side of peaches with a light coating of agave butter and dip into ginger to coat. Place peach on grill cut side down and grill until caramelized grill marks form, about 3 – 5 minutes. Carefully turn peaches over and fill pit hole with one heaping tablespoon Mascarpone. Grill for 1 – 2 minutes more or until cheese starts to melt. Remove from grill to four plates and serve immediately. Enjoy!

Serves: 4

Cooking Time: 10-15 minutes

**TRADER JOE’S**