

# Summer Grilling - The Heat Is On!

**Food Safety Tip:** Fresh produce needs to be washed thoroughly, even if it's going to be cooked on the grill.

**Grilling Technique:** Oil the grill grate to prevent food from sticking.

## Grilled Peaches with Gingersnaps

**Yield: 2 servings**

### Ingredients

- 1 firm peach, halved and pitted
- 1 teaspoon canola oil
- 2 tablespoons brown sugar
- 4 scoops vanilla frozen yogurt or ice cream
- 2 gingersnap cookies, crumbled



### Directions

Preheat a grill on high, and oil the grate. Brush each peach half with canola oil and place on the preheated grill. Grill until tender and peach is entirely hot, about 10 minutes. Place the hot peach on a plate cut side up. Sprinkle with brown sugar and allow the sugar to melt. Top each peach half with vanilla frozen yogurt and gingersnap cookie crumbs sprinkled on top. Serve immediately.



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