

Grilled Stone Fruit with Rosemary Syrup

Ingredients:

- **4 stone fruits (peaches, nectarines, plums), halved**
- **Extra virgin olive oil**
- **Salt and pepper**
- **1/2 cup balsamic vinegar**
- **2 tablespoons brown sugar**
- **2 springs rosemary, leaves removed and chopped**

Preparation:

Preheat grill to medium-high heat. Drizzle stone fruits with olive oil and season with salt and pepper. Place on grill, cut side down, for 5 to 6 minutes, until grill marks appear. In a small saucepan, combine balsamic vinegar, brown sugar and rosemary and bring to a boil. Lower the heat and simmer until reduced by half, about 6 to 7 minutes (watch carefully to avoid burning). Drizzle sauce over grilled stone fruits and serve.

