

## Recipe of the Month: Grilled Peach Bruschetta

This recipe is a great seasonal appetizer that was inspired by Chef Rusty Hamlin's Instagram post. He is the chef that was recently on The Next Food Network Star show and, oh, by the way, is the executive chef for the Zac Brown Band, among other things that keep him busy. Betsy and I tried this recipe out and it is a keeper! I will do better next time on my presentation, but the flavors are great!



### Ingredients

- 1 small French baguette, sliced into 1/3" thick
- 1/4 cup olive oil
- 2 large peaches, skinned, quartered and pitted
- 4 ounces goat cheese, softened
- 1.5 ounces basil pesto
- 3 ounces thinly sliced prosciutto
- Optional: Blaze balsamic glaze

### Instructions:

Brush both sides of bread slices with olive oil. Brush cut side of peaches with olive oil. Preheat grill to medium. Grill bread until golden and crisp, about 2 minutes on each side. Grill peaches until tender, about 3 minutes on each side.

Remove bread and peaches from grill. Cut peaches into small slices. Top bread with goat cheese, pesto, prosciutto, and sliced peaches. Drizzle with balsamic glaze if desired. Serve immediately.