

GRILLED NECTARINES WITH PECAN CRUMBLE

ingredients:

- 1/2 cup mascarpone cheese
- 2 teaspoons granulated sugar
- 1/2 teaspoon finely grated lemon zest
- 3/4 cup roasted salted pecans; finely chopped
- 1/4 cup packed dark brown sugar
- 2 tablespoons unsalted butter; room temperature
- 1 teaspoon ground cinnamon
- 1/4 cup honey
- 2 tablespoons brandy
- 1/2 teaspoon vanilla extract
- 6 medium, ripe but firm nectarines; halved and pitted

directions:

1. Heat a grill pan or outdoor grill to medium high (375–425 degrees).
2. Stir together the mascarpone cheese, sugar, and lemon zest in a small bowl until evenly combined, then set aside.
3. In a medium bowl, add the pecans, brown sugar, butter, and cinnamon. Pinch the mixture together with your fingers until moist and crumbly; set aside. Whisk the honey, brandy, and vanilla together in a small bowl and set aside.
4. When the grill is ready, place the nectarines onto a baking sheet and brush both sides with the honey mixture, using all of it. Place the nectarines cut side down on the grill. Cover the grill and cook until grill marks appear, about 2 to 3 minutes.
5. Using a flat metal spatula, flip the nectarines. Add a heaping scoop of the pecan mixture to all the nectarine halves, using it all up. Cover the grill and cook until grill marks appear, and the nectarines begin to soften, about 3 to 4 minutes. Remove the nectarines from the grill and place onto the baking sheet. Serve immediately or at room temperature. Top each nectarine with the lemon-mascarpone mixture just before serving.

Enjoy!

