



## Grilled Georgia Peach and Goat Cheese Salad

*Makes 5 Servings*

- ¼ cup Balsamic vinegar
- 1 Tablespoon Sweet Hot Honey
- 3 Georgia peaches, pitted and cut into 6 wedges each
- 1 Tablespoon extra-virgin olive oil
- TT Kosher salt and fresh ground black pepper
- 10 cups Arugula, loosely packed
- 4 Tablespoons goat cheese



### Instructions:

- 1) Pre-heat grill to medium-high heat. Clean and season grill rack to avoid sticking.
- 2) To make the balsamic glaze: In a small sauce pan over medium high heat bring vinegar to a boil. Reduce heat and simmer until vinegar is reduce to 2 tablespoons. Remove from heat and stir in Datil Bee Awesome Sweet Hot Honey, cool to room temperature.
- 3) Place peach wedges on grill rack. Grill 30 seconds on each side or until grill marks appear but peaches are still firm. Remove from grill and set aside.
- 4) In a large bowl combine oil, salt and pepper. Add arugula, tossing gently to coat. Arrange arugula lettuce mixture on platter. Top with peach wedges, balsamic Sweet Hot Honey glaze and goat cheese crumbles.

TT = to taste

Ideas: Goat Cheese is our go to cheese, however a good blue, gorgonzola or shaved Asiago works nicely.

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