

## Grilled Ginger Peaches with Raspberries

### Ingredients

2 cups raspberries  
1 tablespoon sugar  
1 1/2 teaspoons pure vanilla extract  
Divided 1/4 cup butter, melted  
2 tablespoons brown sugar  
1 teaspoon ground ginger  
4 ripe fresh peaches, halved and pitted  
1 pint vanilla ice cream



### Preparation

Gently toss the raspberries with sugar and 1 teaspoon of the vanilla in a medium bowl. Set aside until ready to serve. Mix butter, brown sugar, ginger and remaining 1/2 teaspoon of the vanilla in a large bowl. Add peach halves; toss gently to coat well. Fold the edges of a piece of heavy duty foil to form a shallow baking pan.

Place on the grill over medium heat. Arrange peaches, cut-side down, on foil. Grill peaches about 6 to 8 minutes or until browned and caramelized around edges, turning once.

To serve, place 2 peach halves on each dessert plate. Top each with ice cream or frozen yogurt and raspberry mixture. Serve immediately.