

Chef from the Hood Recipes



Chef:
Chef Dan Berman, our Culinary Director

Restaurant:
Pacific Markets

Recipe:
Dan's Grilled Fruit with Balsamic Drizzle & California Peaches & Cream



The Savory: Dan's Grilled Fruit with Balsamic Drizzle

Choose fruit that's ripe but still firm so that it'll hold up on the grill. Cut stone fruit in half and gently pull out the pit, using a small paring knife if needed to keep halves as intact as possible.

Choose any ripe yet firm stone fruit:

- olive oil (for brushing on fruit)
- Pam or vegetable oil (for prepping grill)
- salt & pepper
- Balsamic reduction syrup (make ahead: stir Balsamic vinegar in a small saucepan over medium heat until it reduces to a syrup)
- garnish of cherries, fresh mint and/or summer basil leaves

To prepare:

Brush cut fruit with olive oil on all sides. Spray clean metal grate with Pam or brush it with vegetable oil. Preheat grill (medium) and place fruit on the grill, cut side down. Grill fruit over medium heat until just marked, about 2 minutes, turn at a diagonal (the grill will sear the cut surface, turning it makes nice cross marks), then continue to grill for another couple of minutes.

Season fruit very lightly with salt and pepper while grilling. Finally, flip fruit over and grill the skin side lightly (until just marked). Plate and serve immediately with a drizzle of Balsamic syrup, and a garnish of mint, basil and/or cherries.

The Sweet: California Peaches & Cream

Ingredients:

- Large firm, ripe peaches, halved & pitted
- butter (Clover Organic)
- dark brown sugar (Hain Organic)
- vanilla bean ice cream (Breyer's) OR lightly sweetened cream, whipped (Clover)
- optional garnish: mint leaves & almond biscotti

To prepare:

Brush cut side of peaches generously with melted butter and place cut side down on a clean, medium hot grill. When nicely marked, but not too cooked, turn peach halves over. In cavity of each peach half place a teaspoon of brown sugar and a small pat of butter. Close lid of grill for 2 to 4 minutes (or lightly cover peaches with foil). When butter & sugar has melted, plate warm peach halves with a scoop of ice cream. Garnish with mint leaves and biscotti.