



Perfectly Paired Summer Appetizers

Grilled Halloumi, Melt-Away Brie, & Peaches

Try this simple, stylish idea for your next summer party...

Grill Halloumi Cheese:

7.9 ounces Halloumi Cheese

Directions:

- Prepare grill; spray or coat with vegetable oil
- Cut Halloumi cheese into about 1/2-inch-thick triangular slices.
- Preheat grill to 350 degrees F.
- Place on greased grill rack.
- Cook approximately 2 minutes on one side only; this cheese will not become runny or melt. It will simply soften. Set aside to stay warm.

Prosciutto Wrapped Brie Cheese:

8 ounces round brie cheese

4 ounces thin sliced prosciutto

Avocado spray oil as needed

Directions:

- Preheat oven to 425 degrees F. Lightly greased aluminum foil lined baking pan.
- Wrap slices of prosciutto slices over brie cheese, completely enclosing the cheese with the prosciutto slices.
- Place in freezer for 15 to 25 minutes or chilled.
- Transfer to a lightly greased baking pan; lightly brush the top and sides of with oil; grill or bake for about 10 minutes cheese lightly softens on sides.
- Carefully remove from pan to serving platter

Grilling Peach Wedges:

3 large fresh Georgia peaches

Avocado oil as needed

Directions:

- Lightly grease grill pan. Prepare the grill. Heat gas grill to medium high heat. 350 degrees F.
- Halve and pit the peaches. Cut halves into thick slices. Dip slices into avocado oil to lightly coat. Grill slices for about 30 seconds on each side; flip slices over; cook for 30 seconds, forming grill marks on peaches.
- Since the grilling time is so short, cook about 4 or 5 peach slices at a time.

Serving Cheese 'n Fruit Platter:

Assorted crackers as desired

About ¾ Tablespoon basil pesto

2 grilled peaches

Fresh herb sprigs as desired

Serving Directions: Arrange Halloumi triangles, grilled peach slices, and baked brie on serving platter. Place crackers in small bowl. Cut and set aside a wedge from the brie. If it is warm, the brie will lightly melt onto the platter. Spread pesto on the center portion of the brie. Garnish the top of the brie with 2 grilled peach slices. Garnish the cheese 'n fruit platter with fresh herb sprigs.

Cook's Note: I served Simple Mills Almond Flour Crackers Rosemary & Sea Salt and Carr's Table Water Crackers Original. Watch your timing when grilling the peaches as they char easily. You just need to make grill marks on them.

Recipe Idea Inspired by: *Wegmans Menu Magazine, 2003*

About the Recipe: Taste the many flavors of summer – grilled melting cheese, simply soft grilled Halloumi wedges, and grilled juicy peaches, served with your favorite crackers. Refreshing fruits and aged cheese make for easy summer fun.