

Prosciutto-Wrapped Grilled Peaches

<http://userealbutter.com/2010/09/03/prosciutto-wrapped-grilled-peaches-recipe/>

2-4 peaches, ripe (white or regular peaches)
8-16 2-inch wide, thin slices of prosciutto

Wash the peaches and dry them off. It's up to you if you want to leave the skins on or not (hey, I like fiber). Cut the peaches in half and remove the pits. Cut the halves in half so that you have quarters. Oil your grill grate. Grill the peaches over high heat for a few minutes each side or until the peaches begin to brown or show nice grill marks. Turn the slices over to grill the other sides. Remove from heat and let cool a little. Wrap each peach slice in prosciutto. Serve.