

# Salute Santé!

is the...

## BEST OF THE WEST



“We love *Salute Santé!* grapeseed oil for grilling. It boasts a clean, light flavor and high smoke point.”

**BEST OF THE WEST** | FOOD



**EASY RECIPE**

### Fruit on the barbie

After the burgers and steaks have come off the grill, why not make dessert? Toss on a few ripe peaches and pull out the vanilla ice cream. It's that simple.

**Grilled Peaches with Vanilla Ice Cream.** In a small bowl, combine 2 tablespoons light brown sugar and 1/2 teaspoon cinnamon. Cut 4 peaches along the seam all the way around and twist halves off the pit. Brush cut sides with grapeseed oil or vegetable oil (see below). Cook, cut side down, on a hot grill until fruit has grill marks, 3 to 4 minutes. Brush tops with oil, turn over, and move to indirect heat. Sprinkle cut sides with cinnamon sugar. Cover grill and cook until sugar is melted and fruit is tender, 10 to 15 minutes. Serve with vanilla ice cream (sprinkle on extra cinnamon sugar if you like).

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