

Grilled Peaches with Sweetened Sour Cream

Serves 4

4 peaches
2 tablespoons melted unsalted butter
½ cup sour cream
1 tablespoon light brown sugar
1 cup crushed amaretti cookies

1. Heat the grill to medium-low. Brush bot sides of the peaches with some butter.
2. Place the peaches on the grill; cover the grill, and cook until the peaches are charred and softened, 4 to 5 minutes per side. Set aside.
3. In a small bowl, whisk together the sour cream and sugar.
4. Spoon the mixture over the peaches; sprinkle with the crushed cookies.

From: Great Food Fast from the kitchens of Martha Stewart Living

Substitutions:

- Plain or vanilla yogurt—regular or Greek—with or without the brown sugar—may be substituted for the sour cream mixture.
- Other cookies or graham crackers may be substituted for the amaretti cookies.