## Grilled WeMe Pioneer Bread with Honey Balsamic Marinated Peaches

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.

I small of WeMe pioneer bread cut into 1/4" slices 6 peaches with pit removed and cut into 14 total slices 1/4 cup Texas Olive Oil Ranch Balsamic Vinegar 3/4 cup RoundRock Honey

<u>For the peaches:</u> Place the peaches, balsamic and honey in a bowl and let macerate for at least 45 minutes. Every 10 minutes make sure to toss the peaches so that they get coated.

<u>For the bread</u>: Place the bread on the grill just to get the marks on both sides and remove. If your grill is extremely hot be sure not to burn the bread.

<u>To complete</u>: Cut the bread in half and place some of the peaches on the bread and drizzle the peach-balsamic-honey liquid over the bread. Enjoy

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