Grilled WeMe Pioneer Bread with Honey Balsamic Marinated Peaches
Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.

1 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

**For the peaches:** 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.

**For the bread:** 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.

**To complete:** 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