THE FIRE

Grilled Peaches

1 tsp. kosher salt 1/2 tsp. black pepper 2 Tbsp. vegetable oil 6 yellow peaches Cut the peaches in half and remove the pit. Toss them with salt and pepper first, then drizzle on the vegetable oil and toss to coat them evely. Place cut side down on the grill and grill for 5 minutes. Flip them over to the skin side and grill another 5 minutes or until tender. Once they have cooked fully remove them from the grill and sprinkle lightly with salt and pepper.

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