

PEACH AND BLUE CHEESE BRUSCHETTA DRIZZLED WITH HONEY



When it comes to the signs of summer, ripe peaches are up there with baseball games, flip-flops, backyard barbecues, and days at the beach. Warming peaches over a gentle fire turns them sweeter and heightens their flavor, making them glorious companions to the salty pungency of blue cheese and fragrant honey. Apricots or nectarines also work well here.



4 ounces cream cheese, softened
2 tablespoons granulated sugar
1 tablespoon fresh thyme leaves
4 firm but ripe peaches
8 slices Italian or French bread, each about ½ inch thick
Extra-virgin olive oil
4 ounces blue cheese, crumbled (scant 1 cup)
3 tablespoons honey

SERVES 4

1. Prepare the grill for direct cooking over medium-low heat (about 350°F).
2. Stir together the cream cheese, sugar, and thyme until blended. Set aside. Cut each peach in half through the stem end and discard the pit. Lightly brush the peach halves and bread slices on both sides with oil.
3. Brush the cooking grates clean. Grill the peach halves over **direct medium-low heat**, with the lid closed, until lightly charred and beginning to soften, about 8 minutes, turning once. During the last 1 minute of grilling time, toast the bread slices over direct heat, turning once. Remove the peaches and bread from the grill.
4. Spread each bread slice with an equal amount of the cream cheese mixture. Cut the peach halves into ¼-inch-thick slices. Divide the peach slices evenly among the bread slices, overlapping them slightly. Top with the blue cheese and drizzle with the honey. Serve right away.

