







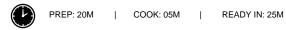
Simple and Delicious Grilled Fruit Salad

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Ingredients

- 2 peaches (pitted and cut in half)
- 3 plums (pitted and halved)
- 4 apricots (pitted and halved)
- 1 pear (sliced)
- 1 apple (sliced)
- 1 medium sized pineapple (sliced into 6 pieces)
- as needed olive oil for brushing
- splash of balsamic vinegar

Instructions



- 1. Preheat grill to medium-high. Lightly brush the cut ends of each piece of fruit and both sides of sliced pineapple.
- 2. Using tongs, place fruit, cut sides down, directly on the grill for about 4 to 6 minutes.
- 3. Remove all grilled fruit except the pineapple from grill.
- 4. Turn the pineapple over and grill another 4 to 6 minutes.
- 5. Drizzle balsamic vinegar over fruit.
- 6. Serve grilled fruit warm with vanilla ice cream or whipped cream, or store grilled fruit in an airtight container until it is chilled and then serve it on top of a bed of greens for a healthy, colorful salad!