



topping THE TEXAS GRILL

Fire up the grill because it's time for some fruity dessert magic.

Grilled fruit probably isn't the first thing that comes to mind when you think of grilling, but we've rounded up some dishes that are sure to change your mind—the perfect finale to your favorite summertime meal. Grab the charcoal and prepare for a sweet surprise.

Full recipes available on prime-living.com



Grilled Cinnamon Plums with Sweetened Mascarpone, Vanilla Honey and Toasted Pine Nuts

Ingrid Beer at The Cozy Apron (thecozyapron.com)—a site where she shares her creative culinary master pieces and love for food—encourages us to top our Texas grills with one of her favorite summertime treats.

the twist

The sprinkle of pine nuts brings the flavor back to the earthy stone fruit and adds just a touch of hardness.

did you know?

In the U.S., California produces the most plums due to mild winters, but other major plum-producing states include Idaho, Michigan, Oregon and Washington.

the hook

The sweetened mascarpone that tops these delicious plums adds a creamy richness to this dish—one that will keep you coming back for “just one more taste.”

THE FRUIT PLUMS



plums



cinnamon



toasted pine nuts



mascarpone



fresh mint



THE FRUIT PEACHES



peaches



vanilla gelato



pecans



vanilla beans

Buttermilk Shortcake with Grilled Peach Compote and Candied Pecans

Matthew Zoch, pastry chef at Prego Italian Restaurant in Houston, whips up a grill-topping dessert with some of Texas' best summertime offerings—peaches and pecans.

the twist

It's easy enough to throw some peach slices on the grill but chef Zoch takes it to another level with his peach compote—mmm, saucy.

did you know?

"The New England Kitchen" (May 1894) said of the shortcake: "The true shortcake is neither bread, nor cake, nor pastry... It is a modernized form of the pandowdies of our grandmothers."

the hook

Candied pecans bring just the right crunch to this dish. You'll definitely "taste test" a few as they cool, but don't forget to save some for the final plating!



THE FRUIT PEARS



pears



Stilton wedge



pecans



cumin seeds

Cumin Grilled Pear with Stilton and Caramelized Pecans

Ethné and Philippe de Vienne—owners of Spice Trekkers (spicetrekkers.com), an e-commerce site for spices and teas that they procure from around the world—share with us one of the most coveted desserts from their catering days.

the twist

It's not often you hear of cumin being used in a dessert—like a good red wine, it's not just for meat anymore.

did you know?

Many people know Stilton is a type of blue cheese, but did you know that Stilton has its own trademarked certification? There are only six dairies in the world certified to produce Stilton cheese.

the hook

Stilton cheese adds a richness and a bite to this flavorful, earthy dessert.