

SOME

KITCHEN STORIES

fiction + food

Rosemary, Bacon and Sugar Roasted Peaches

Source: How Sweet It Is | Makes: 2-4 Servings

INGREDIENTS

- 4 Slices of thick-cut bacon
- 4 Large semi-ripe peaches (cut in half, remove pit)
- 1 Tablespoon of granulated sugar
- 1 Tablespoon of brown sugar
- 1/4 Teaspoon of coarse salt
- 1/8 Teaspoon of black pepper
- 4 Large sprigs of fresh rosemary
- 2 Ounces of blue cheese (crumbled)

DIRECTIONS

1. Preheat oven to 450°F.
2. In a bowl, combine the brown and white sugars.
3. Heat a large oven-safe skillet over medium-high heat and add bacon, fry until crisp and fat is rendered. Once crispy, remove with tongs and let rest on a paper towel to drain. Pour most of the bacon grease out of skillet (into a heat-safe jar is best), leaving a thin layer in the skillet. Reduce heat to medium-low.
4. Take the peaches and sprinkle them (cut-side up) with half of the sugar mixture, and all of the salt and the pepper.
5. Place the peaches in the skillet, cut-side down, and tuck the rosemary between them. Cook for 5 minutes or until cut sides are caramel-colored and golden. Sprinkle the remaining sugar on the un-cut side of the peaches. Drizzle with 1-2 teaspoons of bacon juices over the peaches.
6. Place skillet with peaches in the hot oven and roast for 10 minutes.
7. Remove from oven flip the peaches carefully so they are cut-side up. Roast for another 5-10 minutes until peaches are soft and fragrant.
8. Remove from oven. Discard rosemary. Sprinkle on the crumbled bacon and blue cheese. Serve immediately.