

a healthy body, a healthy earth

Grilled Shrimp and Peach Salad

4-6	Firm, ripe peaches, cut in half and pitted
1 lb.	Pink or white shrimp, peeled and deveined
½ c.	Balsamic vinaigrette, divided (find a good-quality vinaigrette)
8 c.	Spring mix or field greens
4 oz.	Blue cheese or feta, crumbled
3 tsp.	Fresh basil, chiffonade

Make sure that you soak wooded skewers in water overnight so they won't burn and/or break while grilling.

Preheat lightly oiled grill to medium-high. Thread shrimp on skewers. Brush skewers liberally with two tablespoons of vinaigrette. Grill shrimp for two to four minutes on each side. Grill peaches with cut side down for three to five minutes until softened. When cool enough to handle, remove shrimp from skewers and slice peach halves into quarters. In a bowl, toss shrimp, peaches and basil, and sprinkle with cheese. Serve with warm baguette.

Makes four servings.