



Maestro Muscat Canelli

Grilled Peach Salad With, Arugula, Marcona Almonds, Goat Cheese Cheese --- Sherry Vinaigrette

Serves 4

4 medium peaches
1/2 cup plus 2 tablespoons extra virgin olive oil
2 tablespoons balsamic vinegar
2 tablespoons sherry vinegar
2 tablespoons minced shallot
12 ounces arugula, washed and spun dry
6 ounces fresh goat cheese, broken up into small pieces
1/3 cup Marcona almonds
Salt and freshly ground pepper to taste
Sea salt

Heat a gas or charcoal grill, or heat a stove-top grill pan over medium-high heat. Cut a peach in half with a paring knife, starting at the top. Twist the two halves in opposite directions to separate them, then pull out the pit. If the peach is stubborn, cut it into quarters and cut away from the pit.

In a medium bowl, toss the peach halves with 2 tablespoons of the olive oil and a pinch each of salt and pepper. Grill the peaches cut-side down until they soften and you begin to see grill marks when you turn one over, about two minutes. Turn them and grill on the skin side for another minute or two. The peaches should be softening but should not be falling apart. Transfer the peaches to a plate to cool. When cool enough to handle, remove the skin that pulls off easily—don't worry about completely peeling them. Set aside the softest peach half and slice the others into three to four thick wedges each.

To make the vinaigrette, whisk together the remaining 1/2 cup olive oil, the two vinegars, and the minced shallot. Take the softest peach half and mash it into the dressing with a fork. Add salt and freshly ground pepper to taste.

Put the arugula into a large bowl. Pour on about half the vinaigrette and toss, adding more dressing as needed to thoroughly but lightly coat the leaves. Add the peach slices, goat cheese, and almonds, and gently toss to combine. Center a mound of the salad on salad plates. Sprinkle a little sea salt over the top.

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