

# Peaches Sautéed in Honey with Goat Cheese

*Pam Daum*

Wildflower or other mild honey  
Fresh, ripe peaches, sliced  
Goat Cheese

**Recipes brought to you by:**

**Countryside Farmers' Markets**

## **Count 1 peach as a serving**

Warm honey in a wide skillet over low heat until it becomes thoroughly warm and thin. Add peach slices and toss gently. Cook until peaches are warmed through and their juices infuse the honey, about 2 minutes. Top with goat cheese and serve.

Serving ideas: Use as a salad course- put peaches on top of fresh mixed salad greens, top with goat cheese and drizzle with honey infusion. Or, use as a light dessert served with a complimentary dessert wine.

Visit our website for more information about the market & other great tasting recipes!

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