



## GRILLED STONE FRUITS WITH SPICY MAPLE GLAZE AND VANILLA ICE CREAM

1 lb vanilla ice cream  
2 lbs assorted plums, peaches,  
and nectarines, halved and pitted  
1 tbsp olive oil  
1 tbsp real maple syrup  
1/2 tsp salt  
1/4 tsp cayenne pepper



- Turn all knobs on your Alfresco Grill to "OFF" and then turn on the gas supply.
- Lift the hood, depress the igniter button and immediately push and turn the burner control knob 90° counter-clockwise to "MAX" position for the cooking surface you will use.
- Wait for the burner to light. Adjust the temperature and set it between "MAX" and "MIN".
- Let it heat for 5 minutes and oil the grates.
- Mix olive oil, maple syrup, salt and cayenne pepper in a bowl.
- Drizzle plums, peaches, and nectarines with the syrup mix.
- Grill the stonefruits, cut sides down, until juicy and charred, 2 to 4 minutes.
- Remove with a metal spatula and serve with a dollop of Vanilla ice-cream.