

Lavender Grilled Fruits Over Ice Cream

Lavender adds a fragrant touch to this tempting union of stone fruits, blackberries and sweet ice cream. A decidedly unique summer treat.

Serves 6

- 6 apricots, sliced in half, pit removed
- 3 nectarines, sliced in half, pit removed
- 2 tablespoons minced fresh lavender, plus 6 small sprigs for garnish
- 1 tablespoon lemon juice
- 1 tablespoon lemon zest
- 1/2 cup wildflower honey
- 1 pint blackberries, fresh hulled
- 1 pint vanilla ice cream

Place the halved apricots and nectarines on a sheet pan. Sprinkle with the minced lavender, lemon juice and lemon zest and then drizzle with the honey.

Prepare a clean, medium-hot grill (300°F). Place the fruit on the grill. Grill 4-6 minutes on each side, remove from grill.

To serve, place two apricot halves and one nectarine half in each of six serving bowls, top with a 1/3 cup scoop of ice cream, 1/3 cup blackberries and a sprig of lavender.

Apricot Syrup

Ingredients:

- 4 1/2 cups of apricots, chopped
- 3 1/4 cups of sugar
- 2 1/2 tbsp of lemon juice

Directions:

1. Place the apricots in a pan with the sugar and let them stand for 3 1/2 hours.
2. Put the pan over a medium heat and stir the mixture until the sugar dissolves.
3. Add the lemon juice. Bring the mix to a boil and reduce the heat.
4. Simmer for 12 minutes, skimming off any foam that may accumulate.
5. Run the mixture through a sieve of mill and return the syrup to the pan.
6. Bring the syrup to a boil and reduce the heat. Again, simmer for another 12 minutes.
7. Remove from the heat and let cool for 5 minutes. Add the syrup to jars.
8. Steep the jars in 200-degree water for 15 minutes to seal them.