

Quick & Easy

THE COSTCO WAY

Grilled Peach Wedge Salad

Makes 4 servings

Ingredients:

- 2 Tbsp vegetable oil
- 4 Georgia Peaches, quartered and pitted
- 3 heads baby iceberg lettuce or little gem lettuce, cut into wedges
- 1 cup mixed grape tomatoes, halved
- 1 tsp salt
- ½ tsp black pepper
- 2 Tbsp blue cheese dressing
- ¼ cup toasted almonds, coarsely chopped
- 1 oz blue cheese, crumbled
- 3 slices prosciutto, cooked and chopped
- 1 to 2 Tbsp chives, chopped

Instructions:

Heat a grill pan, or a grill, on medium-high for 5 minutes. Brush with oil. Grill peaches, turning halfway through, until lightly charred, about 4 to 6 minutes per side. Transfer to a cutting board. Slightly cool. On a platter, arrange lettuce wedges. Top with grilled peaches and tomatoes. Season with salt and black pepper. Drizzle with dressing. Top with almonds, blue cheese, prosciutto and chives

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**



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Peach Lemonade

Makes 2 to 4 servings

Peach Simple Syrup Ingredients:

4 Georgia Peaches, sliced or wedged

1 cup water

½ cup sugar

5 to 6 basil leaves, muddled

Instructions:

In a medium saucepan, add peaches, water, sugar and basil. Gently stir to combine. Bring to a simmer for 10 minutes. With a fine mesh strainer, strain the peach skin, pulp and basil from the simple syrup into a measuring cup or Mason jar. Cover. Refrigerate until ready to use.

Peach Lemonade Ingredients:

1 cup fresh lemon juice, approximately 6 to 8 lemons

4 cups cold water

Peach Simple Syrup

½ cup sugar, plus more to taste

Ice

1 Georgia Peach, sliced

Basil, for garnish

Instructions:

In a large pitcher, combine lemon juice, water, Peach Simple Syrup and sugar. Stir to combine. Place ice into glasses. Pour Peach Lemonade. Garnish with a peach slice and basil.

Other options: Add rum or vodka for a cocktail or soda water or wine spritzer for a sparkling drink.

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