

Grilled Stone Fruit Skewers with Brown Sugar Cinnamon Greek Yoghurt

Equipment	Ingredients
Electric hot plate	For the brown sugar syrup
Knives	½ cup brown sugar
Measuring cups	½ cup water
Measuring spoons	For the yoghurt
Chopping board	2 cups Greek yoghurt
Saucepan	4 tbsp brown sugar syrup
Mixing spoons	1 tsp lime zest
Lime zester	1 tsp vanilla extract
Whisk	¼ tsp ground cinnamon
	For the skewers
	2 peaches cut into chunks
	2 plums cut into chunks
	2 nectarines cut into chunks
	Wooden skewers, run under water to prevent burning

How TO MAKE IT:

Prepare the syrup

Place the brown sugar and water in a small saucepan and cook over medium low heat until the sugar dissolves, stirring occasionally. Once the sugar dissolves, allow to cook about 5 more minutes to thicken slightly. Remove from heat and allow to cool. You can make this in advance and store in an air tight container in the refrigerator.

Prepare the yoghurt

Place the yoghurt, simple syrup, lime zest, vanilla, and cinnamon in a medium bowl. Whisk until combined.

Assemble the skewers

Skewer the fruit on the wooden skewers, alternating with the different varieties. Preheat the grill. Oil the grill and grill the skewers 2-3 minutes per side, or until soft and syrupy. Place on a serving platter and serve with the yoghurt.

