



## **Speck Wrapped Peaches & Arugula Salad**

This quick recipe has a lot of flavors playing off of each other. The buttery, salty smoked speck crisps around the peaches, complimenting their sweetness. We love simply dressing salad greens with a squeeze of lemon and a drizzle of pecan oil. The perfect Summer salad.

### **INGREDIENTS**

¼ pound Pine Street Market's Speck, sliced paper thin  
2 Peaches, cut into quarters  
2 cups Arugula or Salad Greens  
1/2 Lemon  
Pecan Oil, for drizzling  
Kosher Salt & Black Pepper to taste

### **PREPARATION**

- Preheat the Big Green Egg to 350°F direct heat.
- Wrap each wedge of peach with a slice of speck, securing with a toothpick.
- Grill each wedge for 1 minute per side, or until they begin to brown. Place on a plate to cool.
- In a large mixing bowl, toss the salad greens with the juice of ½ a lemon. Drizzle with pecan oil and taste for seasoning.
- Carefully remove the toothpicks from the wrapped peach wedges to keep them wrapped in the speck. Arrange the greens on a plate and scatter the peaches on top. Serve family style with knives and forks.