**WARM PLUMS WITH GELATO**

4 medium size plums

2 tablespoons of melted butter

1 ½ tablespoons of brown sugar

1 tsp of cinnamon

1 tsp of Cranberry Pear or Fig Balsamic Vinegar

1 tsp of dark rum

Mix melted butter and rum together.

Brush halved pitted plums with melted butter and rum. Sprinkle with brown sugar, and cinnamon, drizzle with cranberry pear or fig balsamic vinegar. Place on grill for about 4 minutes or until soft. Serve with hazelnut gelato, or your favorite gelato.

A Toast to All Things adaption by Linda from Southern Living