



FATHER'S DAY

Special Grill & Drink Guide



Family Tree Food & Stories Podcast



A Father's Day Special Worth Tasting with Dad!

Father's Day, 2026, brings together summer grilling, peaches, and the longest day of the year. They all belong together because Dad's a peach of a guy, yet he always says he wants "nothing." Yet somehow, he still ends up near fire, holding tongs, judging the grill marks like he's on a televised meat grill-off, holding a drink in his hand, looking too cool to be just a dad!

Because he's special, we've created this guide that gives you three easy wins: how to grill peaches, a Hot Honey Peach Margarita, and a Honey Peach Smash, with non-alcoholic mocktail options for anyone.

Inspired by our Father's Day episode of [Podcast.FamilyTreeFoodStories.com](https://podcast.familytreefoodstories.com), where we (Nancy May and Sylvia France) celebrate Dad, celebrate Dad, National Peaches and Cream Day, and the summer solstice. If you haven't already listened to the show and shared it, we invite you to do so now.

How to Pick the Best Peaches for Grilling

For the best **grilled peaches**, choose:

Yellow peaches: They hold their shape better on the grill and caramelize beautifully. **White peaches** are delicious, but they're juicier and softer, better for eating over the sink with the juice dribbling down your chin!

Ripe but firm peaches: Look for peaches that smell sweet and give just slightly when pressed. Not rock-hard. Not mushy. You want "ready for the grill," not "ready to mash."



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Choose “freestone” peaches, if possible: These are a variety where the flesh separates cleanly and effortlessly from the pit. When they’re sliced in half, the pit usually just falls right out of the fleshy part of the peach.

Avoid peaches with bruises or wrinkled skin: These are better for sauces, smoothies, a peach pie, or even a pitcher of peach sangria.

Easy Grilled Peaches

Ingredients

- 4 ripe but firm yellow peaches
- 2 Tablespoons, melted butter or neutral oil
- 1 Tablespoon honey
- Pinch of cinnamon
- Pinch of salt
- *Optional:* brown sugar, bourbon, whipped ricotta, vanilla ice cream, whipped cream, mascarpone, or raspberry sauce

Instructions

1. Heat the grill to medium-high. You want it hot enough to caramelize, not to cremate the dessert.
2. Cut peaches in half and remove the pits.
3. Brush the cut sides with melted butter or oil.
4. Drizzle lightly with honey, then add a tiny pinch of cinnamon and salt.
5. Place peaches cut side down on the grill.
6. Grill 4 – 5 minutes until golden grill marks appear.
7. Flip once and grill for 1 more minute.
8. Serve warm with vanilla ice cream, whipped cream, whipped ricotta and honey, or a little bourbon caramel sauce.

Dad Upgrade: Before grilling, soak peach halves for 20 minutes in:

- 2 Tablespoons bourbon
- 1 Tablespoon honey
- Pinch of cinnamon

Then grill as directed in the previous instructions. Serve and enjoy with Dad!



Hot Honey Peach Margarita

A little sweet, a little spicy, and just enough attitude to make the patio furniture nervous.

Ingredients

- 2 ounces tequila blanco
- 1 ounce peach nectar or fresh peach puree
- 1 ounce fresh lime juice
- 1/2 ounce orange liqueur
- 1/2 ounce hot honey syrup
- Ice
- Optional rim rub: **chili-lime salt** or **Tajín**
- Garnish: grilled peach slice or lime wedge

Hot Honey Syrup

Mix the following together:

- 1 Tablespoon honey
- 1 Tablespoon warm water
- Tiny pinch cayenne or 2–3 drops hot sauce.

Stir until smooth.

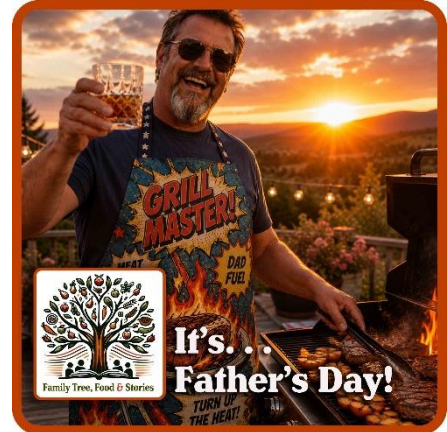
Instructions on how to make your Hot Honey Peach Margarita.

1. Rim the glass with chili-lime salt, if using
2. Add tequila, peach nectar, lime juice, orange liqueur, and hot honey syrup to a shaker with ice
3. Shake hard for 10–15 seconds
4. Strain over fresh ice
5. Garnish with a grilled peach slice or lime wedge

Non-Alcoholic Version: Hot Honey Peach Margarita

Replace tequila with:

- 2 ounces strong iced black tea, ginger beer, or sparkling water
- 1/2 ounce of orange juice
- Extra squeeze of lime



Shake peach nectar, lime juice, hot honey syrup, and orange juice with ice. Pour over fresh ice and top with sparkling water.

Honey Peach Smash

Think summer porch, fresh peaches, mint, honey, and just enough bourbon to make Dad tell the “when I was your age” story again. *Makes 1 drink.*

Ingredients

- 2 ounces bourbon or whiskey
- 1/2 ripe peach, sliced
- 3/4 ounce fresh lemon juice
- 1/2 ounce honey syrup
- 4 – 6 fresh mint leaves
- Ice
- Splash of ginger beer or club soda
- Garnish: mint sprig and peach slice

Honey Syrup

Mix the following together:

- 1 Tablespoon honey
- 1 Tablespoon warm water

Stir until smooth.

Instructions

1. In a shaker, muddle peach slices, mint, lemon juice, and honey syrup.
2. Add bourbon and ice.
3. Shake well.
4. Strain into a glass over fresh ice.
5. Top with ginger beer or club soda.
6. Garnish with mint and peach.



Non-Alcoholic Honey Peach Smash Mocktail

Replace bourbon with:

- 2 ounces strong iced black tea, ginger beer, or sparkling water

Muddle peach, mint, lemon, and honey syrup. Shake with ice, pour over fresh ice, and top with ginger beer or sparkling water.

Make the meal you share together extra special!

Serve your drinks in the most fun glasses you can find, or a frosty mug that's been chilled in the freezer for about 30 minutes.

Then, ask your dad. . .

“What’s the best meal you remember that you enjoyed the most with your dad, and what was his favorite food or meal?”

Listen to the **Father’s Day Episode** with your dad and share more memories together.

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