

DUTCH OVEN APPLE CRISP

Charcoal Preparation

Buy only Kingsford charcoal; other charcoal does not give reproducible results. Experience also shows that when using local wood to make coals or to build fires directly on top of Dutch ovens; it is difficult to obtain reproducible results. Using a charcoal-starting chimney to get the charcoal well lit is helpful.

Filling:

- ◆ 10 cups Granny Smith apple slices
- ◆ 2 Tbs lemon juice
- ◆ $\frac{3}{4}$ cup sugar
- ◆ $\frac{1}{2}$ cup brown sugar
- ◆ $\frac{1}{3}$ cup flour
- ◆ 2 tsp ground cinnamon
- ◆ $\frac{3}{4}$ tsp ground nutmeg
- ◆ $\frac{1}{4}$ tsp ground cloves
- ◆ $\frac{3}{4}$ tsp salt

Filling Preparation

In a 12" Dutch oven, add apples and lemon juice; stir to coat apples. In a separate dish, combine remaining ingredients and stir to mix. Pour dry ingredients over apples and stir until apples are well coated.

Topping:

- ◆ 2 cups brown sugar
- ◆ 2 cups flour
- ◆ 1 cup oatmeal
- ◆ 1 cup butter; melted

Topping Preparation

In a separate bowl, combine brown sugar, flour, oatmeal, and butter and spread evenly over apples.

Baking

Cover Dutch oven and bake for 60 minutes, using 12-14 charcoal briquettes on bottom and 16-18 on top.