



Ingredients:

- 4 lbs., Macouns, Empires, or Granny Smith apples, peeled and sliced
- 1 pkg. Frozen pie crust
- Sugar to taste
- Cinnamon to taste
- Lemon juice
- Light cream for brushing the crust
- 2 tbsp. unsalted butter
- Aluminum foil, heavy duty

BBQ Apple Pies

Prep Time: 40 minutes
Grill Time: 25 - 30 minutes

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Directions:

1. Preheat your grill to high, and set for indirect cooking. (350-400°F)
2. Prepare your pie dough in advance, wrapping the ball of dough tightly in plastic wrap or waxed paper and keeping it refrigerated until you are ready to roll it out.
3. Peel and slice your apples into a large bowl .
4. Toss with sugar and cinnamon to taste until the pieces are well coated.

Note: You can also use a squirt of fresh lemon if you find the whole mix is too sweet, which also keeps the apples from turning brown.

5. Roll out the pie dough into a single large circle - larger than you normally would if you were going to put this crust in a pie plate.
6. Lightly dust a piece of aluminum foil with flour.
7. Roll out the crust on a piece of aluminum foil.
8. Mound the seasoned apples in the center of the crust, then fold the edges of the crust towards the middle of the mound.

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Note: You will end up with an open inner circle of exposed apples, and the whole thing will look sort of like a tart but with more top crust.

9. Dot the open area with small pieces of the butter.
10. Brush the top crust with the light cream.
11. Finish by sprinkling some additional sugar over the pie.
12. Slide the pie and the foil onto the grill over indirect heat. Make sure the lid is closed.
13. Cook for 25 to 30 minutes, or until the top crust has browned and the filling is bubbly. Note: We used a flashlight to monitor the progress through the vent holes, to avoid raising the cover and losing the heat.
14. Transfer the cooked pie onto a cutting board or other surface, sliding it off of the foil to cool.
15. **While you may be tempted to just dig right in, the filling of a pie right out of the cooker may be dangerously hot. A brief cooling period also**

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helps the juices to settle and the filling to firm up, resulting in neater cuts and a better presentation.

16. When the pie is ready to serve (still warm) serve with ice cream, or traditional extra sharp cheddar cheese.

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Recipe courtesy of Rick Browne, www.barbecueamerica.com

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