



## **Flag-Waving Sizzling Summer Dessert**

### **Crumb Topping:**

1 cup all purpose flour  
1/2 cup brown sugar  
1 teaspoon salt  
1 teaspoon cinnamon  
1/4 teaspoon nutmeg  
3/4 cup old fashioned oats  
1/2 cup unsalted chilled butter

### **Fruit Filling:**

4 Gala apples, peeled; cored  
2 large Green Delicious apples, peeled, cored  
1 cup pinot grigio or favorite soft white wine  
1/4 cup reserved oat mixture  
2/3 cup granulated sugar  
1 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1/4 cup dried blueberries  
1/4 cup dried less sugar cranberries  
1/2 cup pecan halves  
Serve with whipped cream or ice cream; garnish with mint sprigs.

**Prepare Crumb Topping:** Place flour, brown sugar, salt, cinnamon, nutmeg and oats in food processor; pulse several times to combine. Slice butter into pieces; add to food processor; process to form coarse crumbs; set aside.

**Prepare Fruit Filling:** Cut apples into thick slices. In large bowl, toss apple with white wine. Add 1/4 cup of reserved oat mixture, granulated sugar, cinnamon, and nutmeg; toss. Stir in blueberries and cranberries. Spread evenly into well greased 13x9-inch disposable foil pan; pour any juices from the bowl over the apples; sprinkle remaining crumb topping over the top, arrange pecan halves over the crumbs.

Prepare grill for indirect cooking at 350 degrees. Cook in smoker or grill for 60 minutes or until topping is light brown and apples are tender. Serve warm with whipped cream or ice cream; garnish with mint sprigs.

Yield: serves 8

**Cook's note:** I like to use different kinds of apples for different flavors and textures. You can also make this recipe in your oven if desired. The baking time will vary depending on the thickness of your apple slices and the variety of apples used. You can substitute natural apple juice for the white wine if desired.

**About the Recipe:** Imagine serving juicy warm apple crisp right from your grill. What a smoking-hot dessert this is! The white wine turns into a soft spiced sauce, dotted with sweet blueberries and cranberries that coat tender apple slices. Over the top is a light-spiced crunch oat topping with a sprinkling of pecan halves. It's red, white, and blue coming together in a delightful summer dessert.