

Ray's Pear and Apple Crisp
By Ray Lampe, Dr. BBQ

Makes about 8 servings

2 pounds Fuji apples, about 4 medium, peeled cored and cut into 1 ½" chunks
2 pounds Bosc pears, about 5 medium, peeled cored and cut into 1 ½" chunks
Juice of 1 lemon
Zest of 1 lemon
1 teaspoon ground cinnamon
½ teaspoon ground nutmeg
½ teaspoon kosher salt
½ teaspoon cayenne (optional)
¼ cup cornstarch
½ cup Sugar in the Raw

Topping

1 cup flour
1 cup Sugar in the Raw
¾ cup Old Fashioned Oatmeal
½ teaspoon salt
2 sticks ice cold butter, cut into small cubes

Prepare the EGG to cook indirect at 350°. Put the apples and pears in a large bowl Top with the lemon juice and zest. Toss to mix.

Sprinkle the cinnamon, nutmeg, salt, cayenne if you're using it and cornstarch over the top. Toss to coat everything evenly.

Add the flour and toss again until all the ingredients are well distributed. Set aside.

To make the topping, add the flour, sugar, oatmeal and salt to a large bowl. Mix well.

Add the butter and mix, separating the butter cubes until they are evenly distributed.

Spray a Big Green Egg 10.5" skillet with vegetable spray.

Toss the apple mixture one more time, then pour it into the skillet. Spread the filling evenly around the skillet.

With your hands in food safe gloves, place the topping on the filling distributing it evenly and bringing it to the edges.

Do not smooth the topping out. It's meant to be rustic.

Place the skillet on the EGG and cook for 30 minutes.

Rotate the skillet 180°, then cook another 30 minutes or until hot and bubbling throughout and lightly browned.

Remove from the EGG and let rest for 10 minutes before serving. To serve, spoon into bowls and top with ice cream.