



BBQ APPLE PIE

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 Tbs. unsalted butter

Aluminum foil, heavy duty

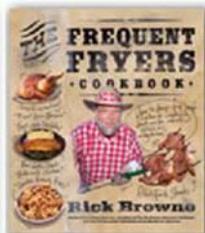
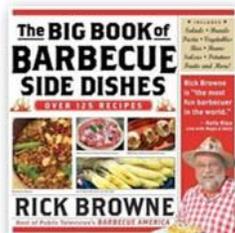
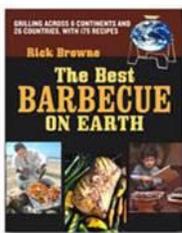
Build a hardwood charcoal fire, being sure to keep it contained on one side of the barbecue. Or, if using a propane barbecue grill turn on gas jets on one side only.

Cover the barbecue to control the fire, watching to be sure that it does not become too hot, use an oven thermometer or your other favorite technique to maintain a temperature between 350-400 degrees F.

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.

Peel and slice your apples into a large bowl and toss with sugar and cinnamon to taste until the pieces are well coated. 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.

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. Roll out the crust on a piece of aluminum foil that has been very lightly dusted with flour.





Mound the seasoned apples in the center of the crust, then fold the edges of the crust towards the middle of the mound. 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. Dot the open area with small pieces of the butter, and brush the top crust with the light cream. Finish by sprinkling some additional sugar over the pie.

Another method is to place some of the apples just off center in the circle of dough, then fold one edge toward the other making a half moon of dough. Wet a fork with water and crimp the edges to seal in the apples.

Slide the pie and the foil onto the grill over indirect heat. Cover the cooker.

Add lit charcoal as required to maintain cooker temperature for 25 to 30 minutes, or until the top crust has browned and the filling is bubbly. We used a flashlight to monitor the progress through the vent holes, to avoid raising the cover and losing the heat.

Transfer the cooked pie onto a cutting board or other surface, sliding it off of the foil to cool. 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 helps the juices to settle and the filling to firm up, resulting in neater cuts and a better presentation.

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

