



## Byron's Dutch Oven Recipes

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### Old Home Apple Crisp

#### Apple Filling

- 1 cup dried currants
- 1/4 cup spiced dark rum
- 8-9 large granny smith apples; peeled, cored, and sliced
- 1 lemon; juice from
- 1/3 cup instant tapioca
- 1 1/4 cups sugar
- 2 tsp. ground cinnamon
- 3/4 tsp. grated nutmeg
- 1/4 tsp. ground cloves
- 3/4 tsp. salt

#### Crisp Topping

- 1 cup all-purpose flour
- 1 cup old fashioned oats
- 1 cup brown sugar; packed
- 3/4 cup chopped pecans or walnuts
- 1/2 tsp. ground cinnamon
- 1/2 cup + 2 Tbs. unsalted butter; chilled

**Prepare Filling:** In a large mixing bowl soak currants in 1/4 cup rum for 30 minutes. Add the remaining filling ingredients and stir to mix well. Cover with plastic wrap and set aside for 1 hour until juices run.

**Prepare Crisp Topping:** In a medium mixing bowl add all topping ingredients except butter; stir to combine. Cut butter into small pieces and add to other ingredients. Use your fingers to work butter into flour mixture until coarse crumbs form.

**Assemble Crisp:** Add prepared filling to a clean lightly oiled 12" Dutch oven; spread evenly. Sprinkle crisp topping evenly over top of filling.

Cover oven and bake using 10-12 briquettes bottom and 18-20 briquettes top (375° F.) for about 1 hour until crisp is golden brown and filling is bubbly. For even browning make sure to rotate the base and lid of the oven a 1/4 turn in opposite directions every 10-15 minutes.

Serve warm with vanilla ice cream or topped with whipped cream.

Serves: 12-14

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