

DUTCH OVEN APPLE CRISP

Prep Time: 20 min Cook Time: 1 hr 0 min Serves: 10 servings.

5 pounds McIntosh or Golden Delicious apples
Grated zest of 1 orange
Grated zest of 1 lime
2 tablespoons freshly squeezed orange juice
2 tablespoons freshly squeezed lime juice
1/2 cup granulated sugar
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground cloves

For the topping:

1 1/2 cups flour
3/4 cup granulated sugar
3/4 cup light brown sugar, packed
1/2 teaspoon Real salt
1 cup oatmeal
1/2 pound butter, diced

Preheat the oven to 350 degrees F.
Well grease a 12-inch camp Dutch oven.
Peel, core, and cut the apples into large slices. Combine the apples with the zests, juices, sugar, and spices. Pour into the Dutch oven.

To make the topping, combine the flour, sugars, salt, oatmeal, and soft butter in large bowl.
Mix with large spoon until the mixture is crumbly. Scatter evenly over the apples.

Bake in oven for 1 hour until the top is brown and the apples are bubbly.
Serve warm and top with whipped cream.

If using charcoal briquets:

Light 24 charcoal for a 12-inch Dutch. Place 8 coals in a circle under oven and 16 on the outside edge of the Dutch oven lid. After 15 minutes pull every other coal on the lid to the center to allow center of crisp to cook evenly. Bake until the top is brown and the apples are bubbly and crisps has pulled away from the sides of the Dutch oven.