

# MINI APPLE PIES ON THE GRILL



## Ingredients:

- 2 Granny Smith apples
- 2 Golden Delicious apples
- 2 Tbsp butter
- 1/2 cup brown sugar
- 1 Tbsp sugar
- 1/2 tsp cinnamon
- 1/8 tsp nutmeg
- 1 Tbsp flour
- Pam cooking spray
- 1 egg
- 1 prepared pie crust
- vanilla bean ice cream



## Instructions:

Preheat a cast iron skillet on the grill. Melt butter in the skillet.

Peel, core and chop apples into small cubes, then add to the skillet with the sugars and spices. Stir well and put it on the grill to cook until the apples release a good amount of fluid and start to soften. Stir in flour and continue cooking on the grill until fully softened.

Spray a muffin tin liberally with cooking spray.

Use a cutter to prepare 6 circles of dough. Roll out to ensure it will fully fill the tin with excess to fold over later. Line each muffin cup with crust and fill with apple pie filling. Cut an additional 6 smaller circles (or get creative with your top crust.) Whisk the egg into a wash and brush over the edges of the bottom crust and the entire top crust. Pinch the 2 crusts together.

Put on the grill for about 20 minutes until golden brown. Top with ice cream and enjoy!

*Find the full playlist of Backyard Grillin' episodes on the Nex-Tech YouTube Channel.*

