Smokin’ Joe Lasher’s Smoked Apple Bourbon Crisp with Vanilla Ice Cream

Prep time: 15 mins

Cook time: 1 hr

Servings: 6

 Ingredients:

1 stick butter

1 tub vanilla ice cream

1 ½ cup brown sugar, firmly packed (divided)

½ cup flour

½ cup old fashioned oats

¼ cup walnuts

3 tsp ground cinnamon (divided)

8 tbsp cold salted butter, cut into ½ inch cubes

3 lbs blue ridge apples, peeled and thinly sliced

½ cup dried cranberries

¼ cup honey

2 ½ tbsp bourbon

1 tbsp fresh lemon juice

1 tsp vanilla

1 pinch salt

Instructions:

1. Preheat smoker to 350°
2. Generously butter the inside of a 12” cast iron skillet
3. For the topping: Combine 1 cup brown sugar, flour, oats, walnuts, 1.5 tsp ground cinnamon and cubed butter in a food processor and pulse until mixture is crumbly and clumpy.
4. For the filling: In a large mixing bowl, combine apples, cranberries, ½ cup brown sugar, honey, bourbon, lemon juice, 1.5 tsp ground cinnamon, vanilla and salt and stir gently to combine.
5. Pour the filling into the buttered skillet, then drop the topping evenly over the filling.
6. Bake in the smoker for about 60 minutes, or until the toping is golden brown and the filling is bubbly.
7. Remove and let cool for at least 30 minutes and serve with your favorite vanilla ice cream!