



BAKED BOURBON APPLE CRISP

SWEET, WARM, AND PACKED WITH RICH FALL FLAVOR, THIS BAKED BOURBON APPLE CRISP COMBINES TART APPLES WITH BOURBON, HONEY, CINNAMON, AND WHISKEY SMOKED SEA. SERVE IT WARM WITH A GENEROUS SCOOP OF VANILLA ICE CREAM FOR AN EASY DESSERT.



INGREDIENTS

FOR THE APPLE FILLING

- 3 POUNDS GRANNY SMITH OR HONEYCRISP APPLES
- ½ CUP BROWN SUGAR, FIRMLY PACKED
- ¼ CUP HONEY
- 2½ TABLESPOONS BOURBON OR WHISKEY
- 1 TABLESPOON LEMON JUICE
- 1½ TEASPOONS GROUND CINNAMON
- 1 TEASPOON VANILLA EXTRACT
- ½ TEASPOON THE ORIGINAL COLD SMOKED WHISKEY SMOKED SEA SALT

FOR THE CRISP TOPPING

- 1 CUP BROWN SUGAR, FIRMLY PACKED
- ½ CUP FLOUR
- ½ CUP OLD-FASHIONED OATS
- 1½ TEASPOONS GROUND CINNAMON
- 8 TABLESPOONS (1 STICK) COLD SALTED BUTTER, CUT INTO ¼-INCH CUBES

FOR THE SKILLET

- ½ STICK SALTED BUTTER
- 12-INCH CAST IRON SKILLET

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- WHISKEY SMOKED SEA SALT

				
PREP TIME 40-60 MIN	COOK TIME 1 HR	TOTAL TIME 2 HRS	SERVINGS 8-10	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1 - PREPARE THE CAST IRON SKILLET

- PREHEAT YOUR OVEN OR SMOKER TO 350°F.
- USE ½ STICK OF SALTED BUTTER TO THOROUGHLY COAT THE BOTTOM AND SIDES OF A 12-INCH CAST IRON SKILLET. BE SURE TO BUTTER THE SKILLET ALL THE WAY TO THE TOP EDGE TO HELP PREVENT THE APPLES FROM STICKING.

STEP 2 - MAKE THE CRISP TOPPING

- IN A MEDIUM BOWL, COMBINE THE BROWN SUGAR, FLOUR, OLD-FASHIONED OATS, AND CINNAMON.
- ADD THE COLD CUBED BUTTER AND WORK EVERYTHING TOGETHER USING A WOODEN SPOON AND FORK UNTIL A COARSE, CLUMPY MIXTURE FORMS. THE BUTTER SHOULD REMAIN SOMEWHAT SOLID.
- SET THE TOPPING ASIDE.

STEP 3 - PREPARE THE BOURBON FILLING

- IN A SEPARATE BOWL, COMBINE THE BROWN SUGAR, HONEY, BOURBON, LEMON JUICE, CINNAMON, VANILLA EXTRACT, AND WHISKEY SMOKED SEA SALT.
- WHISK THOROUGHLY UNTIL THE INGREDIENTS ARE WELL COMBINED AND NO LARGE CLUMPS REMAIN.
- SET ASIDE.

STEP 4 - PREPARE THE APPLES

- CORE AND PEEL THE APPLES, THEN SLICE THEM APPROXIMATELY ¼ TO ½ INCH THICK. AVOID SLICING THEM TOO THIN, AS THINNER APPLES MAY BECOME OVERLY SOFT DURING COOKING.
- PLACE THE SLICED APPLES INTO A LARGE MIXING BOWL.

STEP 5 - COAT THE APPLES

- POUR APPROXIMATELY HALF OF THE BOURBON FILLING MIXTURE OVER THE APPLES AND TOSS THOROUGHLY.
- ADD THE REMAINING FILLING AND TOSS AGAIN UNTIL ALL OF THE APPLE SLICES ARE EVENLY COATED.



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WHAT TO SERVE WITH

- VANILLA ICE CREAM
- WHIPPED CREAM
- CARAMEL SAUCE
- A DRIZZLE OF HONEY

COOKING SCIENCE:

• WHY THE APPLE CRISP NEEDS TO REST

- AS THE APPLES COOK, HEAT BREAKS DOWN THEIR STRUCTURE AND RELEASES NATURAL JUICES. THOSE JUICES COMBINE WITH THE BROWN SUGAR, HONEY, BOURBON, AND OTHER INGREDIENTS TO CREATE THE RICH FILLING SURROUNDING THE APPLES. WHEN THE SKILLET FIRST COMES OUT OF THE OVEN OR SMOKER, THAT MIXTURE IS EXTREMELY HOT AND FLUID. ALLOWING THE CRISP TO REST FOR APPROXIMATELY 15 MINUTES GIVES THE FILLING TIME TO COOL SLIGHTLY AND THICKEN, MAKING THE DESSERT EASIER TO SERVE WHILE ALLOWING THE FLAVORS TO SETTLE TOGETHER. THE CONTRAST BETWEEN THE WARM APPLE FILLING, CRISP BUTTERY TOPPING, AND COLD VANILLA ICE CREAM IS WHAT MAKES THIS DESSERT ESPECIALLY SATISFYING.

STEP 6 - ASSEMBLE THE APPLE CRISP

- TRANSFER THE COATED APPLES INTO THE PREPARED CAST IRON SKILLET.
- USING YOUR HANDS, BREAK APART THE CRISP TOPPING AND DISTRIBUTE IT EVENLY OVER THE APPLES, COVERING THE ENTIRE SURFACE.

STEP 7 - BAKE OR SMOKE

- PLACE THE SKILLET IN THE PREHEATED 350°F OVEN OR SMOKER AND COOK FOR APPROXIMATELY 1 HOUR.
- IF BAKING IN THE OVEN, PLACE THE CAST IRON SKILLET ON A BAKING SHEET TO CATCH ANY JUICES THAT MAY BUBBLE OVER DURING COOKING.
- FOR THE SMOKER, APPLE, CHERRY, OR PECAN WOOD ALL WORK WELL. FOR A DEEPER FLAVOR THAT COMPLEMENTS THE BOURBON, WHISKEY BARREL WOOD IS ANOTHER EXCELLENT OPTION.

STEP 8 - REST AND SERVE

- REMOVE THE SKILLET FROM THE OVEN OR SMOKER AND PLACE IT ON A HEAT-SAFE SURFACE.
- ALLOW THE APPLE CRISP TO REST FOR APPROXIMATELY 15 MINUTES BEFORE SERVING. THE FILLING WILL BE EXTREMELY HOT IMMEDIATELY AFTER COOKING, AND RESTING ALLOWS IT TO COOL AND THICKEN SLIGHTLY.
- SPOON THE WARM BOURBON APPLE CRISP INTO BOWLS AND FINISH EACH SERVING WITH A GENEROUS SCOOP OF VANILLA ICE CREAM.

🔥 SMOKEHOUSE KITCHEN TIPS:

- CHOOSE TART APPLES FOR BALANCE. GRANNY SMITH APPLES HOLD UP WELL DURING COOKING AND PROVIDE A TART CONTRAST TO THE SWEET BOURBON FILLING.
- DON'T SLICE THE APPLES TOO THIN. AIM FOR ¼ TO ½-INCH SLICES SO THE APPLES RETAIN SOME TEXTURE AS THEY COOK.
- BUTTER THE ENTIRE SKILLET. THOROUGHLY COATING THE BOTTOM AND SIDES MAKES SERVING AND CLEANUP MUCH EASIER.
- USE COLD BUTTER FOR THE TOPPING. COLD BUTTER HELPS CREATE THE CRUMBLY TEXTURE YOU WANT IN A CLASSIC APPLE CRISP.
- PUT A BAKING SHEET UNDERNEATH. THE FILLING CAN BUBBLE OVER THE EDGE OF THE SKILLET AS IT COOKS.
- GIVE IT TIME TO REST. WAITING ABOUT 15 MINUTES ALLOWS THE FILLING TO SETTLE BEFORE SERVING.
- MAKE IT ON THE SMOKER. APPLE, CHERRY, OR PECAN WOOD ADDS ANOTHER LAYER OF NATURAL SMOKE WITHOUT OVERPOWERING THE DESSERT.