

GRILLED FRUIT PIES

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1 pkg. frozen pie shells (or make your own)

1 cup fresh raspberries

1 cup fresh blueberries

1 cup fresh blackberries

½ cup apples, chopped

½ cup flour

¼ cup sugar

1 egg yolk mixed with 2 Tablespoons milk

Set the barbecue to 350° F for indirect heating.

This recipe makes two pies. Remove the pie shells from the aluminum pan and warm them on a cutting board. When warm, use a rolling pin to flatten them out, pressing the edges together if there are any cracks. Set aside.

Add all the fruit into a large bowl, then gently stir in the flour and sugar. Place ½ cup of fruit in the middle of the dough. Use a pastry brush to apply the egg wash around the edges of the dough, then fold it over to create a half-moon shape.

Press the edges together with a fork to seal completely.

Place the pie on a sheet of aluminum foil and set it over the unheated side of the grill.

Cook for 15-20 minutes, checking often. When the pie is lightly browned, it is ready to remove.

Rest for 5 minutes (the fruit will be very hot), then serve, perhaps with a scoop of ice cream.