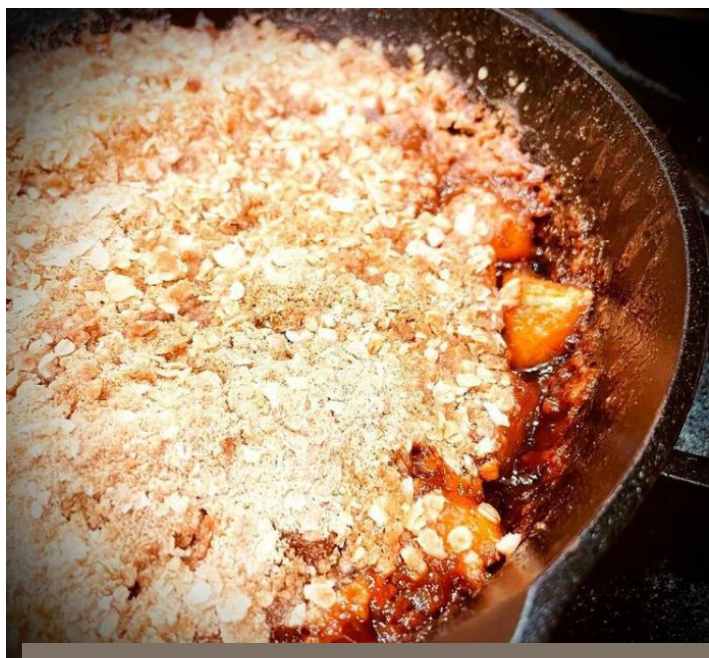


The BarrelBossQ



BEER DADDY BBQ

SMOKED BOURBON PEACH CRUMBLE

INGREDIENTS

- 9" or 10" cast iron pan
- 5 - 7 ripe peaches
- Dark brown sugar
- Cinnamon
- All purpose flour
- Old fashioned oats
- Salt (not table salt)
- Butter
- Bourbon (your favourite)
- A pot large enough to hold peaches
- Ice bath
- Pastry cutter

PEACH FILLING

In a large bowl Combine:

- Sliced peaches
- $\frac{1}{4}$ cup dark brown sugar
- 2 tsp all purpose flour
- $\frac{1}{2}$ tsp cinnamon
- Mix contents together until peaches are all coated.

PRE - PREP

- Put peaches in a pot of boiling water for 1 to 2 mins (quick blanch)
- Take peaches from boiling water and place in ice bath until cool enough to handle with your hands.
- Peel skins off of peaches
- Half and remove pits
- Slice peaches about $\frac{1}{4}$ " thick slices

CRUMBLE TOPPING

In a medium size bowl:

- $\frac{1}{2}$ cup all purpose flour
- $\frac{1}{3}$ cup old fashioned oats
- $\frac{1}{2}$ cup dark brown sugar
- $\frac{1}{4}$ tsp of salt (not table salt)
- $\frac{1}{4}$ cup of cold cubed butter.

(cold butter needs to be "cut" into mixture using a pastry cutter until crumble like texture)

****Pro tip, you can add $\frac{1}{4}$ cup of fine chopped pecans for a little added texture and flavor.



SMOKED BOURBON PEACH CRUMBLE

DIRECTIONS

Pre heat smoker to 350° F

On a stove top heat cast iron pan on medium/high heat.

Add bowl of peach filling to hot cast iron pan.

Mix and stir until mixture is hot and starts to bubble.

Carefully add 2 ounces of bourbon to pan.

**** CAUTION**** this will cause a flame for flambé!

Cook mixture until alcohol has burned off.

Remove pan from heat.

Pour the topping mixture over the hot peaches in the cast iron pan.

Put cast iron pan in your pre heated smoker for 45 – 60 mins.

Topping should be browned and filling should be bubbling around the edges of the pan.

Remove from smoker and allow to cool for 30 mins.

Serve warm with your favourite vanilla ice cream or whipped cream on top.

For an added flavour punch drizzle caramel sauce over whole dessert.