



BBQ Peach & Blueberry Pie

Makes: 4 servings

Ingredients:

- 1 supermarket ready pie crust, uncooked
- 2 ripe peaches, sliced in about 16 wedges each
- 1 small basket blueberries
- zest from 1 lemon (just the yellow outside)
- 1/4 cup sugar
- 3 tablespoon flour
- 1 egg, beaten

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Directions:

1. Preheat your grill to medium, and set for indirect cooking. (350-400°F)
2. Combine peaches, blueberries, sugar, 1/2 the flour and lemon zest - mix well
3. Fold a large piece of aluminum foil in half and lay on work surface - large enough to fit under pie crust.
4. Dust foil with remaining flour and lay pie crust on top.
5. Place fruit mixture in middle of crust and fold sides around it - it will not cover the fruit, but will only come a couple of inches up the sides.
6. Brush sides of dough with beaten egg.
7. Lift and place foil with pie on grill.
8. Close lid and cook until dough is beautifully browned and fruit has softened.
9. Remove and serve.

Recipe courtesy of Rick Browne, www.barbecueamerica.com

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