



## Bacon Apple Crumble

### INGREDIENTS

½ lb. Pine Street Market Bacon Ends, diced small  
8 medium size Apples, such as Granny Smith, Macintosh, and Pink Lady  
½ cup Dark Brown Sugar  
1 tbsp Cinnamon, ground  
2 tbsp Lemon Juice  
2 Plain Croissants, torn into pieces  
Good Vanilla Ice Cream

### PREPARATION

- Preheat the Big Green Egg or grill to 350°F indirect heat.
- Place the bacon in a 10-inch cast iron pan and cook on the BGE for 5 minutes, stirring occasionally, until the bacon is rendered. Place the bacon on a plate to cool and reserve the drippings.
- While the bacon is cooking, peeled, cored, and cut the apples into 1/2-inch wedges.
- In a large mixing bowl, mix together bacon, 1 tbsp bacon drippings, apples, brown sugar, cinnamon, and lemon juice. Pour the mixture into a cast iron pan and bake for 30 minutes. Top with croissant pieces and bake for 15-20 additional minutes, or until the apples are tender.
- Remove the pan from the BGE, allow to cool for 15-30 minutes, and serve with ice cream.