

GRILLED FRUIT CRISP

Prep Time: 20 minutes Grill Time: 70 minutes

Makes: 8 Servings

What you need

4 cups thinly sliced peeled peaches
1-8 ounce can pineapple tidbits, undrained (juice pack)
2 tablespoons brown sugar
1 teaspoon quick-cooking tapioca
½ cup quick-cooking oats
¼ cup packed brown sugar
¼ cup all-purpose flour
½ teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
2 tablespoons butter or margarine
Ice cream (optional)

Make it

- 1) Combine the peaches, pineapple, the 2 tablespoons brown sugar, and tapioca in a medium bowl. Spoon into an 8x8x2-inch metal baking or foil pan; set aside.
- 2) Combine the oats, the ¼ cup brown sugar, flour, cinnamon, and nutmeg in another bowl. Cut in butter or margarine until the mixture resembles coarse crumbs; sprinkle over fruit mixture. Cover pan tightly with foil.
- 3) Grill about 50 minutes or until mixture is hot and bubbly. Serve warm with ice cream, if desired. Makes 8 servings.

Nutrition Information

Calories	146	Carbohydrate	29g
Dietary Fiber	2g	Fat	3g
Protein	2g	Sodium	37mg