

APPLE CRISP WITH CAJETA

→ SERVES 8 ←

Apple pie has certainly been around the campfire awhile. In fact, our twist on an American tradition really and truly can be made in a Dutch oven while you're hunting for wild game, or maybe just some peace and quiet. This long-time favorite is so popular at the Fort Worth restaurant we have to peel two cases of Granny Smiths every day! Some people say it's the Crisp Topping that calls their name, others drool over our Cajeta—a rich Mexican caramel made from goat's milk. The batch below makes plenty, so you can pour it on nice and thick. And if you're going for broke, add a scoop of your favorite vanilla ice cream, or serve atop a pool of our Bourbon Cream.

- 8 Granny Smith apples, peeled and cored
- 1 cup heavy cream
- 1 cup sugar
- 1/4 cup all-purpose flour
- 1 tablespoon ground cinnamon
- 1 tablespoon lemon juice
- 1/2 teaspoon kosher salt
- 3 cups Crisp Topping
- 1 cup (at least) Cajeta

Preheat the oven to 350 degrees F. Butter a 9 by 13-inch baking pan and set it aside. Slice the apples into thin wedges. In a large bowl, toss the apple slices with the cream, sugar, flour, cinnamon, lemon juice, and salt. Layer the dressed apples in the prepared baking pan and generously spread the Crisp Topping over the apples. Bake for 45 to 60 minutes, or until the apples are soft and the mixture is bubbling. Drizzle with the Cajeta and serve warm.

Crisp Topping

ABOUT 3 CUPS

- 1 1/2 cups flour
- 1 cup light brown sugar, packed
- 2 teaspoons ground cinnamon
- 1/4 teaspoon kosher salt
- 12 tablespoons (3/4 cup) unsalted butter

Combine the flour, brown sugar, cinnamon, and salt in a bowl. Cut the cold butter into small pieces and mix into the dry mixture with a fork, being careful not to overwork the mixture; it should appear crumbly.

Cajeta

MAKES 4 CUPS

- 4 cups sugar
- 1 cup water
- 1/4 cup unsalted butter
- 1 to 2 cups heavy cream, or goat's milk

Combine the sugar and water in a large, heavy saucepan. Bring the mixture to a boil, stirring to dissolve the sugar. When the sugar is dissolved and the mixture begins to simmer, do not stir again.

Lower the heat and continue to cook at a slow, steady simmer for up to 30 minutes. The mixture will turn light brown in color; just as the mixture begins to turn darker brown and starts to thicken, slowly stir in the butter, then add the cream. The consistency should be thick like caramel, while remaining golden brown. The Cajeta will thicken as it cools, so this sauce is best served warm.

