

Blueberry Crumble

For the filling

3 pints blueberries
1/2 cup sugar (or to taste)
1/4 cup flour
1 teaspoon grated lemon zest
2 tablespoons fresh lemon juice

For the crumble

2 ounces biscotti or gingersnap cookies, coarsely crumbled (1/2 cup crumbs)
1/2 cup flour
1/2 cup brown sugar
pinch of salt
6 tablespoons cold unsalted butter, cut into 1-inch pieces

You'll also need:

an 8 by 10-inch foil pan
spray oil
1 cup wood chips (preferably apple), soaked in water to cover for 1 hour, then drained

1. Pick through the blueberries, removing any stems, leaves, or bruised berries. Mrs. Raichlen would wash them-I don't bother. Place the berries in a large mixing bowl. Add the sugar, flour, lemon zest, and lemon juice and gently toss to mix. Spoon the mixture into a foil pan you've lightly sprayed with spray oil.
2. Make the crumble. Place the cookies, flour, sugar, and in a food processor and grind to a coarse powder. Grind in the butter and the salt, running the processor in short bursts. The mixture should feel sandy. Spoon this mixture on top of the blueberries.
3. Set up your grill for indirect grilling. If using a gas grill, place the wood chips in the smoker box or in a smoker pouch and run the grill on high until you see smoke, then reduce the heat to medium-high (400 degrees). If using a charcoal grill, preheat to medium-high, then toss the wood chips on the coals.
4. Place the crisp in the center of the grill away from the heat. Cook until the topping is browned and the blueberries are bubbling, about 40 minutes. Serve the crumble hot or warm-ideally with vanilla ice cream.

Note: for an outrageously delicious variation on this crumble, replace half the blueberries (2 cups) with diced ripe peaches.