

“Draft Choice” Caramelized Apples with Chocolate Sauce

recipe developed by The Clever Cleaver Brothers®

1 red apple, seeded and cut into 8 slices
2 tablespoons melted butter
1 tablespoon Sweet Success Seasoning Blend from The Clever Cleaver Kitchen™ **OR** combine
2 teaspoons sugar, 1/2 teaspoon ground cinnamon and 1/2 teaspoon ground nutmeg
1 package Pillsbury Grands! Biscuits **OR** 1 package precooked pastry shells (read Step #3)

Toppings

1/2 cup slivered almonds
1/2 cup chocolate sauce
whipped cream

one set of Womp ‘Em Sticks™

1. Rinse and dry the apple. Core it, remove the seeds and cut into eight slices.
2. Brush apple pieces with melted butter. Roll in Sweet Success Seasoning Blend **OR** your seasoning blend.
3. To make the pastry basket, shape the biscuit dough evenly over the large wood cooking head of the Womp ‘Em Stick. Roast slowly over an open fire or barbecue grill that was heated to medium-high. When golden brown and firm to the touch remove from heat and let cool for a few minutes.

CLEVER TIP: If you don't own the Womp ‘Em Stick, you can buy frozen puffed pastry shells and cook according to instructions on package.

4. At the same time you're cooking the dough basket, place the apples on the grill cook for two minutes on each side or until they are caramelized. When cooked, remove apple pieces from the grill.
5. To build, fill the biscuit basket a third of the way with whipped cream. Add apple pieces, chocolate sauce and top with almonds. Makes four servings.

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