



### Grilled Apples- Serves 6

Grilling brings out the pure, true flavor of your favorite apple, whether it's a Gravenstein or an heirloom Duchess of Oldenburg.

#### Ingredients:

- 5 sweet apples, such as Gravenstein, Gala or Golden Delicious, cored
- 1/4 cup mild extra-virgin olive oil, plus more for brushing
- 2 tsp. freshly ground cardamom

#### Directions:

Prepare a fire in a charcoal grill or preheat a gas grill.

Cut the apples into rounds about 1/2 inch thick. Put the slices in a baking dish and drizzle with the olive oil, turning to coat. Brush the grill with olive oil and place the apple slices on it, or place them in an oiled grilling basket. Sprinkle the apples with the cardamom. Grill for about 3 minutes, then turn and grill until softened, about 2 more minutes. Transfer the apples to a plate.

To serve, pool [Bourbon Crème Anglaise](#) on each of 6 dessert plates and top with several apple rounds. Drizzle the apples with additional Bourbon Crème Anglaise.



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