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Dutch Oven Cherry Cobbler

Ingredients

- 2 (12 1/2-ounce) cans unsweetened dark sweet cherries
- 1 cup packed brown sugar
- 2 cups all-purpose flour
- 1 cup granulated sugar
- 2 teaspoons baking powder
- 2 teaspoons poppy seeds
- 1 egg, beaten
- 1/2 cup butter

Instructions

1. Build a medium fire in a charcoal grill, using about 26 charcoal briquettes.
2. Drain cherries and reserve juice. Combine cherries and brown sugar in a small bowl.
3. Combine flour, granulated sugar, baking powder and poppy seeds in a medium bowl. Stir to blend well. Stir in egg and 3/4 cup reserved cherry juice to make a fairly thick batter. If necessary, add a little more juice so you can just stir the heavy batter with a spoon.
4. Make a bed with 7 or 8 lighted briquettes and set a 12-inch Dutch oven on top. Add butter and let it melt. Spoon batter as evenly as possible on top of butter. (Butter will come up over batter at the edges.) Gently spoon cherries and any juice remaining in the bowl into center of batter. Cover and add 16 to 18 briquettes to the top of the lid. Bake 45 minutes to 1 hour, rotating oven every 15 minutes to redistribute the heat. Don't peek under the lid for at least 30 minutes. The cobbler is done when the sides just begin to pull away from the pan and a knife or toothpick inserted in the center comes out clean.
5. Serving with whipped cream or vanilla ice cream.

Note: If you can find only sweetened canned cherries, use 1/2 cup brown sugar and 1/2 cup granulated sugar in the recipe. Top bake in a conventional oven, preheat the oven to 350F and bake the cobbler 45 minutes with a baking sheet under the Dutch oven to diffuse the heat.

Adapted from Cookout U.S.A., by Georgia Orcutt and John Margolies (Chronicle Books, www.chroniclebooks.com, 2006). "This and That," August 2006.

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