

BLUEBERRY GRUNT

yield: **6 SERVINGS** prep time: **15 MINUTES** grill time: **20 MINUTES** total time: **35 MINUTES**

Grunts, also called slumps, are exactly the same as cobblers except the grunt's biscuits are steamed on the stovetop. The name grunt refers to the noise the dish makes as the fruit bubbles up during cooking and the name slump for the way the biscuits slump down when served. Grunts are great for cooking over a campfire.

This is wonderful served with a scoop of ice cream on top!

INGREDIENTS:

For the Fruit:

- 4 cups blueberries
- 1/4 cup light brown sugar
- 2 teaspoons lemon zest
- 2 tablespoons freshly squeezed lemon juice
- 1/2 teaspoon ground cinnamon
- 1 pinch salt

For the Dumplings:

- 2 cups all-purpose flour
- 1/4 cup granulated sugar
- 2 teaspoons baking powder
- 1 teaspoon salt
- 4 tablespoons unsalted butter
- 1 cup buttermilk
- Vanilla ice cream, for topping



DIRECTIONS:

1. Add the blueberries, sugar, lemon zest, lemon juice, cinnamon and salt to a large skillet or braiser with a tight-fitting lid.
2. Stir to combine and cook over low heat for about 5 minutes.
3. Combine the flour, sugar, baking powder and salt in a large bowl.
4. Cut in the chilled butter with a pastry cutter or fork. Note that you can also grate the butter on a large box grater.
5. Gently work the butter into the flour mixture and stir in the buttermilk.

6. Drop the biscuit dough, using an ice cream scoop, onto the hot blueberry mixture.
7. Cover and cook on low heat for about 15 minutes until the biscuits are done.
8. Serve with vanilla ice cream.

Adapted from Spruce Eats by Anita Schechter