

## Fresh Nectarine Crisp

- 1 pkg **TSG Summer Fruit Crisp Mix**
- 6 Tbsp butter, melted
- 2 lbs firm nectarines (about 8)
- 1/8 tsp nutmeg
- Grated peel of one orange

1. Preheat oven to 350°F.
2. Combine fruit crisp topping and melted butter; mix well. Sprinkle 1/2 cup mixture over the bottom of a 9-inch deep-dish pie plate.
3. In a small bowl, stir nutmeg and orange peel into seasoning mix.
4. Slice nectarines; there should be about 6 cups. Sprinkle with seasoning mix and toss to coat. Evenly distribute in the pie plate.
5. Sprinkle remaining topping over nectarines. Bake 25 minutes.
6. Let cool at least 15 minutes. Spoon into individual serving bowls. Serve with vanilla ice cream, if desired.

**Makes 6 servings**