Blueberry Crisp

Filling:
- 5 cups blueberries (fresh or frozen)
- ¼ cup sugar
- ½ teaspoon grated lemon rind
- 1 cup diced peeled apples

Crisp:
- ½ cup light brown sugar
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg
- ½ cup white flour
- ½ cup chopped pecans
- ½ cup rolled oats
- 3 tablespoons butter or soft margarine
- 1/8 teaspoon (optional) salt

Preheat oven to 325°F. In a small bowl combine the filling ingredients. Mix well and transfer to a buttered (8 x 8 x 2-inch) pan. In a medium bowl, combine the sugar, cinnamon, nutmeg, flour, pecans, oats and salt. Rub in the butter with your fingers until you reach the consistency of coarse crumbs. Spread evenly over the blueberry filling and bake for 45 minutes until the crust is brown. Serves 6.