

Early Autumn Grape Pie

Ingredients:

5 cups fresh concord grapes (a kiss of early frost heightens the sugar content)

1 cup sugar

1/4 cup all purpose flour

2 tsps. lemon juice

1/8 tsp salt

Pastry for 2 crust 9 inch pies

Directions:

1. Preheat oven to 425 degrees
2. Wash grapes and pinch out of skins .
3. Place pulp in a medium saucepan and bring to a boil .
4. Cook 5 minutes or until pulp is tender.
5. Press through a sieve to remove seeds.
6. Mix pulp with reserved skins.
7. Stir in sugar, flour, lemon juice, and salt.
8. Spoon into pie shell , seal on top crust and cut steam vents.
9. Bake 35 to 40 minutes