

Happy Holidays from ePublishingPartners, Inc.

From our table to yours!

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Concord Grape Pie



Ingredients

crust for a double-crust pie

2 lb stemmed Concord grapes

1 cup sugar

2 TBSP quick-cooking tapioca

2 TBSP cornstarch

Concord grapes are native North American grapes. They are the source of the "grape" flavor found in grape jelly and grape-flavored candies and drinks. You can find them in specialty markets, orchards, or growing wild in the Northeast.

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Directions

1. Peel the grapes by squeezing them until the pulp pops out of the skin. This is a fun, messy job for a child to help with! Drop the pulp into a saucepan, and reserve the skins in a bowl.
2. Cook the pulp over medium heat, stirring frequently, until the fruit softens and the juice begins to bubble. Use a potato masher or wooden spoon to break up the pulp if necessary.
3. Use a strainer or a food mill to strain the pulp to remove the seeds, adding the pulp back to the skins.
4. While the fruit is still warm, add the sugar, tapioca, and cornstarch. Adjust the sweetness to taste if needed. Allow the filling to cool completely.
5. Meanwhile, roll out the pastry for the pie crust. Pour the completely cooled filling into the crust and dot with butter (optional). Cover with the top crust, seal and crimp the edges, and poke holes to allow steam to escape.
6. Bake at 400° for 30 minutes, protecting the edges of the crust with foil or a pie ring. Reduce heat to 375° and bake uncovered for an additional 30 minutes or until filling is bubbling. Allow to cool completely before cutting.

Total Time: 2 hours 20 minutes

Serves: 8

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