

A traditional American pie made with an indigenous grape.

CONCORD GRAPE PIE



Concord grapes are indigenous to the United States and can be found in some farmers markets and grocery stores mid to late summer. They make a wonderfully exotic pie. The pulp freezes beautifully, so you buy extra, remove the seeds, and then freeze.

The picture to the left is a Thomcord, a sweet, seedless grape, resulting from a cross between Thompson and Concord grapes. Photo by Stephen Ausmus, courtesy USDA/ARS.

- 5 1/3 cups concord grapes
- 1 1/3 cup sugar
- 1/4 cup flour
- 2 Tbsp. corn starch
- 1 1/3 tsp. lemon juice
- Dash of salt
- 1 Tbsp. plus 1 tsp. butter
- Pie crust for 9-inch two-crust pie

Remove and save grape skins. Put pulp into saucepan without water and bring to a boil. While hot, rub through strainer to remove seeds. Mix strained pulp with skins. Mix sugar and flour lightly through grapes. Sprinkle with lemon juice and salt. Pour grapes into pastry-lined pie tin. Dot with butter. Cover with top crust and crimp the edges to seal. Bake at 425°F for 10 minutes or until crust is slightly brown, decrease to 350°F and bake 35-45 minutes. Serves 6.