



FLX Traditional Concord Grape Pie

For the pie:

[Double pie crust](#)

8 cups Concord grapes destemmed

2/3 c sugar

3 t cornstarch

1 t Verjooz (or lemon juice)

2 T milk

1 t raw sugar

Preheat oven to 400F.

Separate the grape pulp from the skins by pinching at the base of the grape (stem point facing downward). Place the pulp in a large sauce pan and set the skins aside.

Boil the pulp for five minutes. Strain pulp to remove the seeds. Add the strained pulp to the skins and refrigerate for at least 4 hours.

Remove grapes from the refrigerator. Sift together the sugar and cornstarch, then add to the grapes. Stir in the Verjooz (or lemon juice).

Roll out your bottom pie crust and place it over the pie dish. Add the grapes. Roll out your top pie crust and place it over the grapes (or use a lattice method if desired).

Pinch the edges of the pie crust together and vent the pie with a few pricks of a fork (if using lattice skip the venting). Brush the pie with a little bit of milk and sprinkle with sugar.

Bake the pie for 20 minutes at 400F. Then turn the oven to 350F and bake for an additional 30-40 minutes or until crust is golden brown and grapes are bubbly.

Serve warm.

