**GRAPE PIE**

4cups Concord grapes (I grow these)

1 cup sugar,

1/4 cup all-purpose flour,

1T lemon juice,

1 t salt,

1 1/2T butter melted

,9 “unbaked pastry shell,

Crumb Topping.

Slip skins from grapes and set aside. Bring pulp to boiling point, reduce heat and simmer 5 minutes.  Press through food mill to remove seeds.  Add skins.   Combine sugar, salt, flour.  Add lemon juice, butter, grape pulp.  Pour into pie shell.

Top with crumb topping.  Sift 1/2 cup flour with 1/4 cup sugar.  Cut in 1/3 cup butter till crumbly. Sprinkle over pie.

Bake in hot over,400 about 40 minutes.

Barbara Tozzi