

## Concord Grape Pie

3 cups Concord grapes (skins removed and saved)  
¾ cup sugar  
3 Tbsp flour  
1 Tbsp lemon juice  
9-inch pastry shell, unbaked  
1 cup flour  
5 Tbsp sugar  
2 Tbsp softened butter  
2 Tbsp canola oil

In a saucepan, simmer the grape pulp for 5 minutes. Press through a sieve to remove the seeds. Combine the pulp and the reserved skins. Add ¾ cup sugar, 3 Tbsp flour, and lemon juice to the grapes and mix. Pour into pastry shell. Combine 1 cup flour, 5 Tbsp sugar, butter, and oil. Sprinkle over the grape mixture. Bake in a preheated oven at 425 degrees for 10 minutes. Reduce heat to 350 degrees and bake another 30 minutes. Try to be precise in measuring grapes, because this pie almost always overflows. It is a good idea to bake the pie on a cookie sheet to catch any drips.