

Green Grape Pie



2 cups wild green mustang grapes *
2 cups granulated sugar
2 tablespoons flour
2 tablespoons butter or margarine
1 egg
2 pie crusts (Wynn uses Pillsbury)

Boil grapes in just enough water to cover them until they begin to get soft and start to split open (about 25 minutes). Drain the water and mash the grapes with a fork. Add sugar, flour, butter and a beaten egg. Cook together in pan on medium heat, constantly stirring until thickened (about 2 minutes). Pour into an unbaked pie shell resting in a 9-inch pie pan. Top with another pie crust. Prick holes into the top crust and sprinkle with sugar. Bake at 375 degrees, until the crust is golden brown.

* No mustang grapes? Substitute 3 cups of regular green grapes and reduce sugar to 1 cup.

—Recipe contributed by Donna Wynn of Bastrop County