

Heritage Recipes

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Grape Hull Pie

Request from Peg

GRAPE HULL PIE

- 2 c. grape hulls
- 1 1/2 c. sugar or sweetener to taste
- 1 egg, beaten slightly
- 1-2 tbsp. cornstarch
- 1 pastry pie crust

Clean seeds and pulp out of the grape hulls. Place hulls in a double boiler. Put enough water in the double boiler to cover the grape hulls. Cook until tender. You can freeze at this point for later use. Add sugar, egg, and cornstarch to thicken. Pour into baked pie shell. Bake at 350 degrees approximately 20 minutes.

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