



Garden Fresh Farm Recipes

Muscadine / Scuppernong Pie Filling

A classic Southern pie filling made from richly flavored muscadine or scuppernong grapes. The skins are blended for full color and body, while the pulp provides natural sweetness and tang. This stovetop method yields a thick, velvety filling perfect for pies, tarts, turnovers, and more — and it can be safely canned for year-round use.

Ingredients:

9 pounds fresh muscadine or scuppernong grapes (about 18 cups)
3 $\frac{3}{4}$ cups sugar (adjust to taste depending on sweetness of grapes)
6 tablespoons cornstarch (for thickening)
4 tablespoons fresh lemon juice
1 $\frac{1}{2}$ tablespoons butter
1 $\frac{1}{2}$ teaspoons vanilla extract

Directions:

Wash grapes and remove stems. Separate the skins from the pulp, placing skins in one bowl and pulp with seeds in another. Cook the pulp over medium heat until soft, about ten minutes, then press through a fine sieve or food mill to remove the seeds. Place the skins in a blender or food processor and blend until smooth. Combine the strained pulp and blended skins in a large pot. Stir in sugar, cornstarch dissolved in a small amount of the juice, lemon juice, and butter. Cook over medium heat, stirring often, until the mixture thickens and bubbles — about fifteen to twenty minutes. Remove from heat and stir in the vanilla extract.

For canning, ladle the hot filling into sterilized pint jars, leaving $\frac{1}{2}$ inch headspace. Remove air bubbles, wipe rims, and seal with lids and bands. Process jars in a boiling-water bath for 25 minutes (adjust for altitude). Allow to cool undisturbed for 12 hours, then check seals before storing.

Notes:

Use firm, ripe grapes for best flavor and color. Adjust sugar to taste — scuppernongs tend to be sweeter, while dark muscadines are more tart. The blended skins give the filling its deep color and thick texture. Store sealed jars in a cool, dark place for up to one year; refrigerate after opening.





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Here are some recipe ideas for using muscadine or scuppernong pie filling:

Pie or Hand Pies
Cobbler or Crisp
Turnovers
Cheesecake Topping
Crepe or Waffle Filling
Cake Layer or Cupcake Filling
Ice Cream Swirl
Breakfast Parfait or Yogurt Topping
Tartlets
Bread Pudding Sauce

