

Wild Muscadine Cobbler

From <https://gatheringsteam.wordpress.com/>

Serves 6-8

Ingredients

FOR THE FILLING

- 2 1/2 pounds wild ripe muscadine grapes
- pinch of salt
- 1 tsp. cornstarch
- 1 tbs. lemon juice
- 1 tsp. vanilla extract
- 1 3/4 cups granulated sugar (separated)

FOR THE CRUMBLE

- 1/2 cup Bisquick
- 1/2 cup rolled oats
- 1/2 cup granulated sugar
- 3 tbs. butter, melted
- 1/4 tsp. ground cinnamon

Pick, split and separate the grapes, placing hulls into large saucepan and pulp (with seeds) in a small saucepan. Add water to just cover hulls, and set to boil over medium-high heat until hulls are tender, about 30 minutes. At the same time, set pan containing pulp over medium heat and set to simmer until pulp is loose, about 15 minutes. Using a fine-mesh strainer set over a bowl, pour pulp and seeds into strainer and, with a spatula or the back of a spoon, press the liquid through the mesh into the bowl. Throw away the seeds and return clean pulp to saucepan and set to simmer again. Add cornstarch, lemon juice, salt, vanilla and 1 1/4 cup sugar. Stir frequently until sugar is dissolved and pulp is slightly thickened, about 5-7 minutes. Remove from heat and set aside.

Once the hulls are tender, remove from heat and strain over a large bowl, reserving liquid. Return hulls to saucepan and add 1/4 cup sugar, stirring over medium heat until sugar is dissolved. Remove from heat and pour into greased 2 quart baking dish. Take pulp and pour evenly over hulls.

Optional: to make a syrup, you may add 1/4-1/2 cups sugar to the reserved hull liquid and reduce, over high heat

Pre-heat oven to 350 degrees.

To make crumble topping, combine Bisquick, oatmeal, cinnamon and sugar in medium bowl. Pour melted butter over and mix until crumbly. Pour over hulls and gently spread to cover. Bake in pre-heated oven for 40 minutes, or until lightly golden and bubbly. Remove from oven and let cool for 20-30 minutes — serve slightly warm with vanilla ice cream.

