

Patty's "Homemade" Grape Jam

Ingredients:

3 ½ lbs. grape
(I use a combination of green, red &
purple home-grown grapes)
2 cups water
4 ½ cups sugar



Directions:

Wash & Stem grapes - measures about 8 cups. Remove skins from half of the grapes and set aside.

In an 8-10 quart heavy saucepan, combine the skinned and un-skinned grapes. Cover and cook over medium to medium high heat for 10 minutes.

Press grapes through a sieve, discard cooked skins & seeds. Should be about 3 cups of strained pulp. Return to kettle.

Stir in the uncooked grape skins and water. Cook, covered, over medium heat for 10 minutes.

Uncover and stir in the sugar. Bring mixture to a rolling boil, stirring often. Boil, uncovered 10-12 minutes, or until mix sheets off a metal spoon. Remove kettle from heat.

This mixture is incredibly hot!!

Ladle immediately into hot sterilized half-pint canning jars, leaving ¼ inch headspace. Wipe jar rims, adjust lids and process in boiling water for 5 minutes. Remove jars and cool on a rack until set.

These make great gifts.

Serve with croissants or your favorite crackers and breads...delicious for Sunday brunch, alongside your favorite cheeses.

Enjoy!