

Colette's Grape Jelly Recipe

- Wash grapes and discard the stems
- Put grapes in a saucepan and crush with a masher
- Add about $\frac{1}{2}$ cup of water
- Bring to a boil and then simmer about 10 minutes until juices have been released
- Pour the contents through a cheesecloth within a sieve to capture the juice
- Measure the juice produced
- Put the juice back into a saucepan and add 1 of sugar for every 2 cups of juice
- Add one or two slices of apple (which contain pectin) to the saucepan in order to achieve the proper consistency
- Place a small saucer in the freezer while you are stirring the juice and sugar on medium to high heat
- After about 7 minutes, check the consistency of the jelly by dropping 1 tablespoon of jelly onto the cold saucer
- If the jelly runs, you need to continue cooking and testing every 2 minutes until the right jelly consistency is reached
- Fill sterilized jars with the jelly up to $\frac{1}{4}$ inch for the top
- Place snap lids on the jars and allow to cool. When you hear a snap, the jars are sealed.