

## **Grape Jelly**

5 cups grape juice (from about 4 ½ lb Concord grapes)  
1 package powdered pectin  
5 cups sugar

To prepare juice, wash and stem fruit. Slightly crush fruit and add ½ cup water for each quart of prepared fruit in a large saucepan. Cover and simmer until soft. To prevent formation of tartrate crystals in grape jelly, let juice stand in a cool place 12-24 hours; then strain through damp jelly bag or several layers of cheesecloth or coffee filter to remove crystals that have formed. To make jelly, juice may be used fresh, canned, or frozen previously. Combine juice and pectin in a large saucepan. Bring to boil over high heat, stirring constantly. Add sugar, stirring until dissolved. Return mixture to rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat and skim off foam if necessary. Ladle hot jelly into hot jars, leaving ¼-inch headspace. Adjust 2 piece lids. Process in a boiling water canner for 5 minutes if you use sterilized jars and 10 minutes if you don't sterilize the jars. Yields about 6 half pints.