

Spiced Grape Butter

1 ½ pounds stemmed grapes
1 Tbsp grated orange peel
1 cup water
2 ½ cups sugar
½ tsp cinnamon
½ tsp cloves

Wash grapes; separate skins from pulp. Cook pulp until soft; sieve to remove seeds. Add orange peel and water; cook 10 minutes. Add skins, heat to boiling. Add sugar and spices; cook until thick. Pour into hot, sterilized jars. Seal immediately. Makes about 4 cups.