



Concord Grape Jelly

with Kathy Manley

Makes approximately 7 half pints

Equipment

- Boiling Water Canner
- Jars
- Lids and Screw Bands
- Jar Lifter, Magnetic Lid Wand, Wide Mouth Funnel (all optional, but helpful)
- Various size bowls
- Sieve or Foley Mill
- Large Pot (for cooking jelly)
- Small Pot (for keeping lids warm)
- Measuring Cups & Spoons
- Ladle and Large Spoon

STEP 1: The Day Before You Make Jam

1. You will need approximately 5 lbs of concord grapes to make 5 ½ cups of juice. Wash, stem and crush grapes thoroughly, approximately one pound at a time. Place in large saucepan; add 2 cups of water.
2. Bring above ingredients to a boil then simmer covered on low for 10 minutes, stirring occasionally. Strain out seeds and skins with a Foley mill or press through a sieve. Measure exactly 5-1/2 cups prepared juice into bowl. (If necessary, add up to ½ cup water for exact measure.)
3. Let the juice stand in your refrigerator overnight. This will allow the tartrate crystals to form and drop to the bottom of your juice.
 - a. What are tartrate crystals? Crystals that are formed by the naturally occurring tartaric acid in the grape juice. The crystals are perfectly harmless and in no way effect the safety of the jam. Tartaric acid is also the main ingredient in cream of tartar.
4. Before you begin to make your jelly, carefully ladle or pour off the juice, leaving the tartrates at the bottom of the container.

STEP 2: Before You Begin Making Concord Grape Jelly

CLEAN jars and lids – wash jars, lids and screw bands in hot soapy water. Rinse well and drain. Not necessary to dry. Inspect jars for nicks, cracks and chips.

HEAT JARS – place rack in the bottom of canner, then place the required number of jars on the rack. When using 8-ounce jars or smaller, add water to the jars and canner until it reaches the top of the jars. For pint and larger jars, add water to the jars and canner until the jars are two-thirds full. Cover the canner and bring the water to a simmer over medium heat. Not necessary to boil jars. Heat processing destroys any microorganisms.

PREPARE THE LIDS – Set screw bands aside – they do not require heating. Place the lids in a small saucepan, cover with water and bring to a simmer. Do not boil. Keep lids hot until ready to use.

STEP 2: Ingredients

- 5-1/2 cups prepared juice (see directions above)
- 2 cups water (included in the preparation of the juice)
- 3-1/2 cups sugar, measured into separate bowl, divided
- 1 box SURE-JELL For Less or No Sugar Needed Recipes Premium Fruit Pectin

STEP 3: Concord Grape Jelly Instructions

1. **MIX** 1/4 cup of the measured sugar and the pectin in small bowl. Add to juice in saucepot; mix well.
2. **BRING** mixture to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly. Stir in remaining 3-1/4 cups sugar. Return to full rolling boil and boil exactly 1 min., stirring constantly. Remove from heat.
3. **LADLE** immediately into prepared jars, filling to within 1/4 inch of tops. This is called headspace and allows the jar to vent during processing.
4. **WIPE** jar rims and threads. Cover with two-piece lids. Make sure screw bands are "fingertip" tight. This allows for proper venting during processing. Place jars on elevated rack in canner. Lower rack into canner. (Water must cover jars by 1 to 2 inches. Add boiling water, if necessary.) Cover; bring water to a rolling boil. Process 10 min.
5. When processing is finished, remove canner lid and allow jars to rest for about 5 minutes. Remove jars and place upright on towel to cool completely.
6. After jars cool, check seals by pressing middles of lids with finger. (If lids spring back, lids are not sealed and refrigeration is necessary.) Remove screw bands from sealed jars, wipe threads, store jars in a cool dark place.