

Grape Jelly Powdered Pectin

Ingredients

- 5 cups grape juice (about 3½ pounds Concord grapes and 1 cup water)
- 1 package powdered pectin
- 7 cups sugar

Yield: About 8 or 9 half-pint jars

Please read Using Boiling Water Canners before beginning. If this is your first time canning, it is recommended that you read Principles of Home Canning.

Procedure: Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.

To prepare juice. Sort, wash, and remove stems from fully ripe grapes. Crush grapes, add water, cover, bring to boil on high heat. Reduce heat and simmer for 10 minutes. Extract juice. To prevent formation of tartrate crystals in the jelly, let juice stand in a cool place overnight, then strain through two thicknesses of damp cheesecloth to remove crystals that have formed.

To make jelly. Measure juice into a kettle. Add pectin and stir well. Place on high heat and, stirring constantly, bring quickly to a full rolling boil that cannot be stirred down. Add sugar, continue stirring, and heat again to a full rolling boil. Boil hard for 1 minute. Remove from heat; skim off foam quickly.

Pour hot jelly immediately into hot, sterile jars, leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a Boiling Water Canner.

Recommended process time for Grape Jelly in a boiling water canner.				
		Process Time at Elevations of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	5 min	10	15

This document was adapted from "How to Make Jellies, Jams and Preserves at Home." Home and Garden Bulletin No. 56. Extension Service, United States Department of Agriculture. 1982 reprint. National Center for Home Food Preservation, June 2005.

Source: National Center for Home Food Preservation – University of Georgia

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