

Grape Jelly

Yield: about 8 or 9 half-pints

5 cups grape juice (bottled or fresh)
1 package powdered pectin
7 cups sugar

1. Sterilize canning jars by boiling for 10 minutes at altitudes of less than 1,000 feet elevation. At higher elevations, boil jars 1 additional minute for each additional 1,000 feet elevation.
2. Measure juice into a deep pot. Add pectin and stir well. Place on high heat and, stirring constantly, bring quickly to full rolling boil that cannot be stirred down.
3. Add sugar, continue stirring, and heat again to full rolling boil.
4. Boil hard for 1 minute. Remove from heat; skim off foam quickly.
5. Pour hot jelly immediately into hot, sterile jars leaving 1/4-inch headspace. Wipe rim with a damp, clean paper towel; adjust two-piece metal canning lids.
6. Process 5 minutes in boiling-water or atmospheric steam canner, adding 1 additional minute per 1,000 feet above sea level.

Source: USDA Complete Guide to Home Canning, revised 2015