



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Grape Butter



- 5 pounds grape pulp and skins
- 5 cups sugar
- 2 ½ tsp. ground cinnamon
- 2 tsp. ground mace
- 2 drop clove oil

Remove grapes from stems. Wash seedless grapes. Blend in a food processor until smooth.

If grapes have seeds, separate skins and pulp. Heat pulp with juice and use a sieve or food mill to remove the seeds. Grind the skins in a food processor until smooth. Combine deseeded pulp, juice, and skins. Cook until skins are tender.

Add sugar and spices. Cook very slowly, stirring often to avoid scorching, until mixture is very thick, with a jelly-like consistency.

Ladle hot butter into hot jars one at a time, leaving 1/4-inch head space. Remove air bubbles and adjust headspace, if necessary, by adding more hot butter. Wipe jar rim with a clean, damp cloth. Attach lid. Place jar in canner. Continue to fill remaining jars one at a time.

Process half-pint jars in a boiling water bath or atmospheric steam canner for:
0-1000ft. = 10 minutes, 1001-6000 ft. = 15 minutes, above 6000 ft. = 20 minutes.

Before removing canner lid, wait 5 minutes for both boiling water and steam canner, then remove jars, cool, and store. Cool jars for 12-24 hours, wash, label, and store in a cool dark.

Yield: ~ 8 half-pint jars.

Source: *So easy To Preserve*, 2014

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