Grape Jelly

written by The Recipe Exchange | October 5, 2017

Ingredients

3 cups 100% unsweetened grape juice
4 Tbsp Ball® RealFruit™ Classic Pectin
1/2 tsp Butter or margarine
3 cups granulated sugar
4 Ball® Half-pint (8 oz) glass preserving jars with lids and bands

Directions

Sterilize and dry jars for jelly, and set side.

Combine grape juice and pectin in a large pot over medium-high heat. Bring to a boil, and stir one minute at a rolling boil. Stir in sugar for a few minutes to completely dissolve. Remove from heat.

Ladle the hot jelly into the jars, leaving 1/2 inch of space at the top. Wipe rims of jars with a clean dry cloth. Cover with a lid and ring to seal. Let stand 24 hours at room temperature, then refrigerate. Jelly may take up to a week to set. Once set, it is ready to serve.

Store in the refrigerator for up to three weeks, once set. If canning for long term storage, process in a hot water bath for 10 minutes, or contact your local extension for processing times in your area.

Makes 4 half pints