

# Custom Grape Jelly

written by The Recipe Exchange | October 5, 2017

## **Ingredients**

5 cups grape juice  
6 cups of sugar  
1 package powder pectin  
1/2 tsp butter

Customize your grape jelly with fresh herbs, spices or liquours

## **Directions**

Prepare the grapes by washing, steaming or boiling them to release the juices. Remove the seeds and pass the juice through a small screened sieve or jelly bag.

Combine the juice, pectin and butter and stir. Bring to a rolling boil.

Add all the sugar and bring back to a rolling boil. Once at this stage, continue to bowl for 1 to 1 1/2 minutes. You can test the consistency of the jelly by placing a small amount on a metal spoon that has been left to cool in the freezer.

Place the jelly in the clean hot sanitized jars, leaving approx 1/4 -1/2 inch from the top. Wipe the rim of the jars so they are free of any jelly spills. Place the lids on the jars and tighten the rings on until finger tight.

Place the jars in a boiling hot water bath for 10 minutes to process.

Remove and let sit for 24hrs and until the lids are sealed