Low Sugar Grape Jelly

written by The Recipe Exchange | October 5, 2017

Ingredients

4 cups fresh Grape Juice, unsweetened
2 cups Sugar
3 tbsps Ball RealFruit Classic Pectin

Directions

In a large sauce pan, over a medium heat, add grape juice and sugar. Stir until sugar is dissolved.

Turn stove top heat to high and bring juice to a boil, stirring constantly.

Stir in pectin. Continue boiling, stirring constantly for one (1) minute.

Skim foam and discard. Remove from heat.

Ladle immediately into hot canning jars or freezer canning containers, leaving a 1/4 inch head space.

Continue processing with your preferred method for storage – shelf, refrigerator or freezing.

Note: For the grape juice, you can purchase organic grape juice from the grocer or prepare your own from fresh grapes.