

## Homemade Grape Jelly

6 half pint jars and lids cleaned and sterilized  
Jelly bag

4 cups Grapes, cleaned and mashed  
Up to ½ cup water  
1 Apple, quartered (optional)  
1 Tbs Low-Sugar Pectin per cup juice  
Up to ½ cup Sugar per cup juice

- Prepare waterbath canner
- Prepare grapes over heat by combining with water, crushing with a potato masher
- Sterilize jelly bag in boiling water and wring out
- Pour grape juice and husk into jelly bag, hang to drain
- Drain juice for up to 24 hours
- Bring Juice to a boil
- Gradually add Low-Sugar Pectin
- Bring mixture to a rolling boil that cannot be stirred down
- Add sugar and return mixture to a full rolling boil
- Boil hard for 1 minute, stirring constantly
- Pack jars (keeping on heat) leaving ¼ inch headspace, apply lids
- Invert jars for several seconds to seal completely
- Return jars upright and cool, check lids for seal after 24

(Do not touch lids before they had sealed)

- Enjoy jam all year long