

Grape Butter or Grapple Butter

by Angie Ouellette-Tower

<http://www.godsgrowinggarden.com/>

Grape Butter

16 cups Concord Grapes (removed from the stem, washed & drained)
1 1/2 cups water
2+ cups sugar

OR

Grapple Butter

16 cups Concord Grapes (removed from the stem, washed & drained)
8 Macintosh Apples (washed, quartered & the core removed)
1 cup water
2+ cups sugar
1 tablespoon lemon juice
2+ tablespoons ground cinnamon

Prepare the ingredients as listed above (wash, core etc). Place the grapes (with the skin & seeds) & (if you are making Grapple Butter) the prepared apples in a large stock pot and add the water (the water will NOT cover the top of the fruit - the purpose of the water is to prevent them from burning and to add a little more fluidity to the butter). Place the stock pot on a burner over medium heat until you see the water at the bottom start to boil - then cover and turn down the heat to simmer. Simmer for 1 hour - stirring occasionally.

Before you heat the fruit it will look like the pictures above.

Remove from the heat & allow the simmered fruit to cool (I usually simmer the fruit at night and remove from the heat and let them cool overnight). Now you will need to use a food strainer (

[click here to view the food strainer that I use](#)). This strainer will remove the skins and seeds from the liquid/butter. IMPORTANT - make sure that you have the correct screen for your food strainer - the grape seeds will get stuck if you don't have the correct screen - read your user's manual to find out which screen to use). Continue adding the cooled & simmered fruit until they have all been squeezed through the food strainer.

1. Gather your canning jars, lids and rings (you will need 6 or 7 half pints).
[Canning Basics - Jar Sizes](#). Also, gather all other canning supplies:
[Other Canning Supplies](#)
2. In a large stainless steel pot mix the fruit liquid (- already prepared from above - before step 1) and sugar (NOTE if you are making Grapple Butter then you will also add lemon juice & cinnamon now). Stir until sugar is dissolved.
3. Place on medium high heat and bring the fruit mixture to a full boil.
4. Turn the heat down & simmer for 2 to 3 hours (stirring every 15 minutes or so)

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5. Make sure that the pot is UNCOVERED! You will notice that the liquid will become thicker & thicker - if you like your fruit butter on the thick side then you will want to simmer for the full 3 hours (or longer if necessary).
6. When your butter is almost at the consistency that you desire - then move onto step#7
7. Start the water boiling for Jar sterilization: [Sterilizing Jars & Lids](#)
8. By now your jars should be sterilized and ready to be filled. Take the jars out of the boiling water (I use my jar remover and make sure that the water is drained out of each jar). Fill each jar up to the threads of the jar (about 1/4 inch to 1/2 inch of head space)
9. Wipe the rim of each jar with a damp cloth making sure that any fruit butter residue is gone (any residue left on the rim can stop the jar from sealing).
10. Place a sterilized lid on each jar and then tighten a ring on each jar.
11. Place all filled jars in a "Water Bath Canner" and process (boil) the jars for 10 minutes (make sure that the water level in the Canner is 1 inch above the tallest jar)
12. Remove the jars and place them on the counter or table to cool (I always place them on a cloth because there have been a few times when a jar cracked and then the fruit butter oozed out making a mess - the cloth will help if that happens). You will hear the wonderful popping sound of your jars sealing.
13. Allow the jar to cool for 24 hours and then store in your pantry or in your fruit cellar until the winter and then enjoy a little bit of summer.

I suggest saving some butter and having a little warm
Grape/Grapple butter on a piece of toast immediately!!

or

Serve when it is cooled

or

Serve months later when you want a bit of summer in the
middle of winter