

Making Grape Juice

From Elizabeth at [OhioThoughts Blog](http://ohiothoughtsblog.blogspot.com)

What You Need:

7 to 8 pounds of concord grapes

½ to 1 cup sugar (optional)

Mason jars, water bath canner, strainer, cheesecloth, bowl, knife, etc.

How To Make The Juice:

Prepare a water bath canner by filling with water and bringing to a simmer. Clean and sterilize canning jars and lids. I sterilize the jars by putting them in the water bath canner and removing one at a time as needed. Place lids in a pan of hot water but do not boil.

Wash grapes and remove from the stems. Measure approximately 17 cups of grapes. In a large 6 quart pot combine grapes and 2 ½ cups of water. Cover and bring just to a simmer. Simmer covered for 10 to 15 minutes, stirring occasionally. Simmer until grapes are soft. Once soft mash the grapes gently with a potato masher to release flavor.

Remove pot from the heat. Strain grapes through a canning jelly bag or colander lined with several layers of cheesecloth. Press on grapes gently to extract the juice. Strain juice again if desired to produce a clearer juice. Discard the grapes and seeds in the compost bin or feed them to your livestock.

This step is optional: Transfer juice into a large clean sealable container. Refrigerate sealed container for 24 hours, then without stirring, pour off and reserve the clear juice. Discard the sediment that collected at the bottom of the container. If desired, pour juice through a sieve lined with a coffee filter to remove any last remaining sediment.

Taste juice to determine if sugar is needed. In a large pot combine grape juice and desired amount of sugar. Heat just to simmering, stirring to dissolve the sugar.

Skim any foam that collects on the surface of the juice.

Ladle hot juice into clean, sterilized, hot quart canning jars. Leave a ¼ inch headspace.

Wipe jar rims and add the lids and rings. Tighten to fingertip tight.

Process in a boiling water bath canner for 5 minutes. Start timing when water starts to boil.

Remove jars from canner and cool on wire racks. Label and store in a cool dark area or pantry. Chill before serving.

You can mix grape juice with apple or cranberry juice for a nice blend.

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