

EQUIPMENT

Measuring cups & spoons

Goggles

Apron

Hot Plate or stove top

Spoon

Non-corrosive Pot

Sterilized glass Jar & lid

INGREDIENTS

1 cup grape juice

1 1/4 cup + 2 Tbs sugar

1 Tbs pectin

Grape Jelly Directions

This recipe is modified from the National Center for Home Food Preservation. It is modified to make a small quantity of jelly for testing in a classroom setting. See https://nchfp.uga.edu/how/can_07/grape_jelly_powder.html for original recipe.

DIRECTIONS

- 1 Prepare your workstation and put on safety equipment.



- 2 Wash hands in warm water for 20 seconds.



- 3 Put pot on hot plate. Add juice to the pot.



- 4 Add pectin and stir well.



- 5 Turn hot plate on and heat stirring constantly.



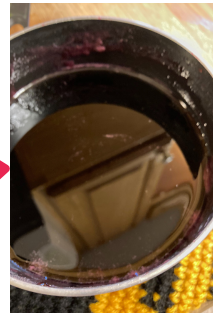
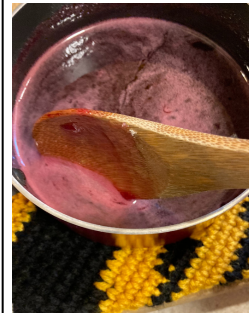
- 6 Bring the mixture to a boil that cannot be stirred down.



- 7 Add sugar, continue stirring, and heat again until a full boil. Boil for 1 minute.



- 8 Remove from heat. Skim off any foam.



- 9 Pour jelly into sterilized jar leaving 1/4-inch head space. Wipe rim and place cap. Let cool until it can be handled of 24hrs. Place in fridge.



To store for longer periods & to prevent molding, process jars in a hot water bath (see other side).

My Notes

Processing Grape Jelly

These instructions were modified from the National Center for Home Food Preservation. For their complete instructions go to: https://nchfp.uga.edu/publications/uga/using_bw_canners.html#gsc.tab=0

EQUIPMENT

Large deep pot

Water

Jars to be processed

Hot Plate or stove top

Canning rack

Jar tongs

Apron

Goggles

DIRECTIONS

- 1 Prepare your workstation and put on safety equipment.



- 2 Wash hands in warm water for 20 seconds.



- 3 Put canning rack in pot and fill halfway with warm water.

- 4 Center the canner over the burner and preheat the water to 180 F. You can prepare your food while the water heats.

- 5 Load filled jars with fitted lids into the canning rack by lifting the rack out. Slowly lower the rack back in.



- 6 Add more boiling water, if needed, so the water level is 1 inch above the jars.

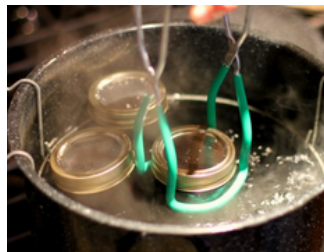


- 7 Turn the heat to its highest setting, cover and bring the water back to a boil.



Set a timer for 5 minutes adding boiling water if necessary to keep water above jar tops.

- 8 After the set time, wait 5 minutes to allow things to settle. Then remove jars using jar tongs from water bath and place on a towel.



- 9 Let the jars sit undisturbed for 12-24 hrs. Then remove rings and wash jars to remove any residue. Label jars and store in a cool dry place. Any jars that did not seal place in fridge to use first.

My Notes