

SURE JELL GRAPE JELLY
SURE JELL RECIPE INSERT

CLARK BURGERT-- DIY JRS.
FORD COUNTY

- 1-1/4 qt. (5 cups) prepared juice (buy about 3-1/2 lb. fully ripe Concord or other loose-skinned grapes)
- 1-1/2 cups water
- 1 box SURE-JELL Fruit Pectin
- 1/2 tsp. butter or margarine
- 7 cups sugar, measured into separate bowl

DIRECTIONS:

1. Bring boiling-water canner, half full with water, to simmer. Wash jars and screw bands in hot soapy water; rinse with warm water. Pour boiling water over flat lids in saucepan off the heat. Let stand in hot water until ready to use. Drain well before filling.
2. Stem and crush grapes thoroughly, 1 layer at a time. Place in large saucepan; add water. Bring to boil. Reduce heat to low; cover and simmer 10 min., stirring occasionally. Place 3 layers of damp cheesecloth or jelly bag in large bowl. Pour prepared fruit into cheesecloth. Tie cheesecloth closed; hang and let drip into bowl until dripping stops. Press gently. Measure exactly 1-1/4 qt. (5 cups) prepared juice into 6- or 8-qt. saucepot.
3. Stir pectin into juice in saucepot. Add butter to reduce foaming. Bring mixture to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly. Stir in sugar. Return to full rolling boil and boil exactly 1 min., stirring constantly. Remove from heat. Skim off any foam with metal spoon.
4. Ladle immediately into prepared jars, filling to within 1/4 inch of tops. Wipe jar rims and threads. Cover with 2-piece lids. Screw bands tightly. Place jars on elevated rack in canner. Lower rack into canner. (Water must cover jars by 1 to 2 inches. Add boiling water, if necessary.) Cover; bring water to gentle boil. Process 5 min. Remove jars and place upright on towel to cool completely. After jars cool, check seals by pressing middle of lid with finger. (If lid springs back, lid is not sealed and refrigeration is necessary.)

CANNED IN OKLAHOMA at ALTITUDE OF 1,014FT
SO PROCESSING TIME WAS INCREASED BY 5 MINS FOR TOTAL 10 MINS
Altitude Chart

At altitudes above 1,000 feet, increase processing time as indicated:
1,001 to 3,000 feet-increase processing time by 5 min.;

Class No 4350 Product Red Grape Jelly

Name Clark Burgert

County/District FORD

Altitude where processed 1,014^{ft} Process Time 5 min ^{5 min +} Total 10 Mins

Canning Method: Water Bath OR Pressure

Dial Gauge (psi) _____ Weighted Gauge (psi) _____

Date processed (month/year) October 2019

I canned this year's Red Grape Jelly entry with my grandma in Oklahoma. The fresh red grapes came from a neighbor's yard. I had to boil them and mash them thru a sieve. Then drained the juice thru a sieve covered in cheesecloth. Wow it took a lot of work to make the clear juice! I got to use my great grandma's canning funnel and sieve.

What went well? Came together pretty good. We canned on a not so hot day so we didn't get overheated. Couldn't believe how clear the jelly was after all that maush to make the juice.

Challenges? Crushing the grapes. It built muscle in my arms. Grandma wouldn't let me take any shortcuts. We did it all the old fashioned way.

What could be done differently? Could have used boughten juice but where is the fun in that! Also, I think I would make the juice one day and can the next day....it was a lot of hard work for 1 day!!!

What I learned? Home canning is a lot of work. It tastes better than store bought, but ingredients are expensive, jars are expensive....but looking at the shelf and seeing all the cool stuff I canned....is the best of all. Plus I get to spend hours and hours with my grandma learning from her and having great talks while we can. The best ever!!!!