

FALL

Homemade Grape Juice and Spiced Grape Cider

The smell color of freshly canned grape juice: ah! A sight to savor as much as the taste.

any quantity of grapes, freshly picked from the vine, rinsed with the leaves removed
(you can leave the stems on)

clean quart jars and bands (I prefer the regular size)

new canning lids

small pan for boiling water and softening lids

steamer juicer

wide mouth funnel (with strainer, if available; if not, use a sieve underneath the funnel)

canner (and canning rack, if it is a water bath one)

jar lifter

magnetic lid lifter

Follow instructions for assembling the steamer juicer. Put water into the bottom of the steamer juicer and turn it on to high. Place the rinsed grapes into the top (colander) of the steamer juicer. Put the lid on top and wait until the steam escapes (perhaps 1 hour).

Once the steam is escaping, reduce the heat to medium and let the grapes cook some more. Then squish them down with a potato masher. Start the water heating to a boil in the canner. (It needs to be up to the top of the jars when they are in the water.)

Once all of the juice is out of the grapes, take the colander portion off. Carefully pour the boiling hot juice from the rubber tube into the jars, using the funnel (and sieve below it to catch the bits of grape) to keep the juice from splashing out. Fill the jar until 1/2" below the rim. Put the lid and band on (tightly). Carefully place the jars into the canning rack inside of the canner. Put the lid on.

Process (cook) for 10 minutes from the time steam escapes from under the canner lid. Carefully remove with the jar lifter and place on the counter to cool. Mark jars with date.

Note: I learned to love hot spiced grape cider one evening at BYU when I went Christmas caroling with some French TA's (I was a live lab instructor). The head of the French and Italian Department, Madison Sowell, welcomed us into his home. His wife served us spiced grape juice, which was absolutely delicious, particularly on that crisp December night.