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Grape Jelly ♦♦

Grape jelly is a sweet and tangy spread made from grapes. It is often used as a topping for bread or pastries. This recipe yields a delicious homemade grape jelly that can be enjoyed by everyone.

Recipe Type: Standard

Prep Time: 30 mins

Cook Time: 60 mins

Total Time: 90 mins

Recipe Yield: 500 grams

Number of Servings: 25

Serving Size: 20 g

Ingredients

1000 g	Grapes
800 g	sugar
4 tsp	Lemon juice
20 g	pectin

Directions

Step 1

Preparation

Wash the grapes thoroughly.

Prep Time: 10 mins

Cook Time: 0 mins

Step 2

Cutting

Remove the stems and crush the grapes.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Boiling

Transfer the crushed grapes to a large pot.

Prep Time: 0 mins

Cook Time: 10 mins

Step 4

Boiling

Add sugar, lemon juice, and pectin to the pot.

Prep Time: 0 mins

Cook Time: 45 mins

Step 5

Stirring

Stir the mixture constantly until it reaches the desired consistency.

Prep Time: 0 mins

Cook Time: 5 mins

Step 6

Cooling

Remove the pot from heat and let the jelly cool.

Prep Time: 0 mins

Cook Time: 0 mins

Step 7

Canning

Transfer the jelly to sterilized jars and seal them tightly.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 49 kcal

Fat: 0 g

Protein: 0 g

Carbohydrates: 13 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	0 g	0%	0%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	13 g	23.64%	26%
Fibers	0 g	0%	0%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sugars	13 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	0 g	N/A	N/A
Saturated Fat	0 g	0%	0%
Fat	0 g	0%	0%
Cholesterol	0 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	1 iu	0.11%	0.14%
Vitamin C	2 mg	2.22%	2.67%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	0 mg	0%	0%
Calcium	0 mg	0%	0%
Iron	0 mg	0%	0%
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Events

Christmas Easter Thanksgiving Barbecue Picnic Game Day

Course

Snacks Sauces & Dressings

Cultural

Hanukkah

Demographics

Kids Friendly Teen Friendly Allergy Friendly

Diet

Mediterranean Diet Vegetarian Diet Vegan Diet Pescatarian Diet
 Engine 2 Diet Low Sodium Diet The Fast Metabolism Diet Nutrient Timing Diet

Meal Type

Brunch

Dinner

Snack

Difficulty Level

Easy

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