

Easy Grape Jam

Courtesy of Reg & Margot Hayes

Directions:

We used 15 cups of grapes and 8 cups of sugar. A fine balance between trying to keep the jam from being too sweet and having enough sugar to work with the grape's natural pectin to set the jam.



Our grapes are Concord grapes. We grew the grapes on our own vine - no pesticides and harvested them when the grapes were mature (a purple colour with a hazy film - that's the indication of the pectin in the grapes) and before the wee beasties - squirrels and racoons - can get at them.

Wash the grapes thoroughly, dry and remove them from the stems.

Sterilise the lids and jars by washing and drying in the dishwasher. Once they are sterile, Do Not touch the insides of the jars or the surface of the lids that contact the jam.

We sterilised all the bowls and implements with boiling water.

Mash the grapes in the cooking pot. Add the sugar. Bring mixture to boil on medium heat and boil for 25 to 35 minutes. The mixture will still be liquid but the seeds and skin will be separated from the meat of the grapes. A spoon dipped in the mixture will come out with a thin coating like a glaze.

Put the mixture through a sieve to remove the seeds and skins. Then carefully pour the jam into the sterilised jars and seal the lids. It should gel and set in a few hours. We produced 16 of the very small jars of jam with this amount of grapes. A neat way to spend a few hours one evening!

We keep our jam refrigerated to help keep it from spoiling. You can also top the jam with a layer of wax before sealing the lid to keep it air tight and reduce spoilage.