

## **Muscadine or Scuppernong Jelly without Added Pectin**

4 cups muscadine or scuppernong juice

3 cups sugar

***To Prepare Juice*** – Select grapes that are in the just ripe stage. Wash and crush grapes, without adding water, boil and simmer for about 10 minutes, stirring constantly. Press juice from the heated grapes. Pour the cool juice into glass containers and set in refrigerator. The next day strain the juice through a cloth jelly bag. Do not squeeze the bag.

***To Make Jelly*** – Sterilize standard canning jars. Heat 4 cups juice to boiling in a saucepot. Add 3 cups sugar and stir until the sugar dissolves. Then boil rapidly over high heat to 8°F above the boiling point of water or until the jelly mixture sheets from a spoon.

Remove from heat, skim off foam quickly. Pour hot jelly immediately into hot, sterile jars, leaving ¼-inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a Boiling Water Bath Canner for 5 minutes.

Yield: 3 or 4 half-pint jars