

# A Recipe From *tikkido*

## Concord Grape Jam

<https://tikkido.com/blog/grape-jam-recipe>

### Ingredients:

- Puree from 8 cups of whole grapes
- 6 cups sugar
- 1 Tablespoon lemon juice
- 1/2 teaspoon butter
- 1 teaspoon commercial jam (optional)

### Instructions:

1. Separate skins from fruit and juice of the grape. Chop the grape skins roughly in a food processor with  $\frac{1}{4}$ - $\frac{1}{2}$  cup water.
2. Cook the fruit of the grape and the skins of the grape in a saucepan for 10 minutes to soften the fruit.
3. Run fruit and skins through a food mill to create a seedless, smooth grape puree.
4. Place grape puree, sugar, lemon juice, and butter in a large stock pot. Cook on medium-high heat, stirring frequently, until the mixture reaches gel stage, or 220 degrees Fahrenheit.
5. Remove from heat and mix in one teaspoon of commercial jam (optional—to improve the longevity of the jam).
6. Pour hot jam in sterile glass jars.

