

Harvesting Wild Mustang Grapes & Making Juice

Picking Mustang Grapes

- Wear gloves when harvesting the grapes.
- Don't try to pull off individual grapes. Instead, *cut* the bunches off the vine.
- If unable to clean grapes immediately, they can be stored in the refrigerator for a couple of days.

Cleaning and Sorting

- Clean the grapes by washing them in cool water.
- Remove leaves, debris, and grapes that are damaged, as well as any that are over or underripe. (It's not necessary to cut off each individual grape.)

Making Juice

- Place grape bunches in large stockpot and add 1-2 cups of water. (The amount of water will depend on the size of the pot and the amount of grapes.)
- Bring grapes and water to a boil and simmer for about 20 minutes.
- Turn off heat and let sit for another 20 minutes.
- Mash with potato masher in pot before straining.
- Set mesh strainer or metal colander over large pot or bowl. Pour juice from stockpot into it. Then add small portions of crushed grapes, crushing them more to release all the juice. (Discard the grape skin, seeds, and stems in the strainer/colander prior to adding the next portion.)
- Grape juice may be stored in the refrigerator for a couple of days, or frozen. (If not able to make jelly soon, go ahead and freeze.)

YIELD: 8 HALF PINTS

Wild Mustang Grape Jelly

Sterilizing Jars

- Fill large stockpot with empty jars, lids, and rings, then cover with water.
- Bring water to boil and simmer for 10 minutes.
- Turn off heat.

Ingredients

- 5 cups Mustang Grape Juice
- 7 cups Granulated Sugar
- 1 box Pectin

Instructions

1. Measure the sugar into a bowl and set aside.
2. Combine grape juice and pectin in a large stockpot and bring to full rolling boil. (Full rolling boil means when you stir the bubbling doesn't stop.)
3. Add the sugar all at once and stir well.
4. When sugar is well mixed, bring liquid back to a full rolling boil and stir constantly for *1 minute*.
5. Remove pot from heat.
6. Skim off any foam from top of grape juice.
7. Ladle grape juice into sterilized jars, filling to within a ½" of top.

Sealing

Sealing the jars of jelly can be done by hot water bath, pressure cooker, or with wax.

Note

Be sure to use the portions listed above. Changing the quantities comes with the risk of the jelly not gelling properly.