

Library at Home Activity – The Best Grape Jelly



Connect. Create. Explore.

Materials Needed:

- 4 cups granulated sugar
- 1 package Certo or Pectin
- 3 cups pure grape juice
- Large saucepan
- Whisk
- Spoon
- Ladle
- Glass jars or plastic containers

Step 1.

Pour the juice into a large saucepan and add the pectin. Give the mixture a good stir so that there are no lumps and bring to a rolling boil.



Step 2.

Add the sugar and stir well to combine.



Step 3.

Bring the mixture back to a full boil and allow to continue boiling for one minute. A pink foam will gather at the top of the mixture.



Step 4.

Remove pan from heat and use a spoon to scoop away the foam.



Step 5.

Ladle the liquid into jars. Allow to cool before screwing on the lids.



Step 6.

Let the jars of jelly cool to room temperature before storing them in the fridge. This jelly has an amazing flavour that you will love! It also makes a wonderful gift for friends and family.

