

Easy Grape Jam

Makes 4 cups

Ingredients

- ☐ 3 pounds seedless red grapes
- ☐ 1 cup sugar
- ☐ 1 lemon, juiced (about 4 tablespoons of lemon juice)
- ☐ Sliced whole wheat bread, toasted, for serving

Directions

1. In a large heavy bottom pot, add grapes. Bring to a simmer (bubble) over medium-high heat. Cook, stirring from time to time until grapes are soft and fall apart, about 15 to 20 minutes. Stir in sugar and lemon juice and cook, stirring until thick and glossy, about 25 to 30 minutes. Remove from heat and let cool to room temperature, about 30 minutes.
2. Carefully spoon jam into canning jars. Screw lids tightly onto jars. Keep refrigerated for up to 3 to 4 weeks. Spread jam on toasted bread and serve.



Recipe from: Feeding Pennsylvania and PA Eats