

Grapes Jelly

Ingredients:

- 1 kg grapes
- 1 or 2 apples
- 2 cinammon sticks
- 500 g gelling sugar (2:1)
- 1 tablespoon of citric acid



This is how to go about it:

First, wash the apples and cut them into pieces. Then, wash the grapes and remove them from their stems. Put the fruit into a pot and stir. Add the cinammon sticks and bring it to a gentle boil. When the fruit softens, take out the cinammon sticks and mash the pulp (=Brei). Add the gelling sugar and stir with the citric acid. Let the mixture bubble again stirring constantly. Pour the hot jam into a sterilised jar, seal and label.