



**SOUTH DAKOTA STATE
UNIVERSITY EXTENSION**

Grapes

In season:



**Summer and
Fall**

**Preserve it
to enjoy year
round!**

Water Bath Canning

1. Prep

- Fill canner with 2-3 inches water and begin to warm
- Select unripe, preferably green, seedless grapes
- Stem, wash and drain
- Cover with water and boil 30 seconds
- Drain
- Prepare hot syrup mix of 6 ½ cups water and ¾ cup sugar

2. Pack

- Fill jars with grapes and cover with syrup, leaving 1 inch headspace
- Remove air bubbles
- Wipe jar rims
- Tighten rings fingertip tight

3. Processing

- Fill canner and cover jars with 2 inches of water
- » 10 minutes
 - » Altitudes above 1,000 feet require adjustment in processing time

Feet Above Sea Level	Increase in Processing Time
1,001-3,000	5 minutes
3,001-6,000	10 minutes
6,001-8,000	15 minutes
8,001-10,000	20 minutes

Freezing

Process: Freezing Grape Juice

- Wash, stem and crush grapes
- Add 1 cup water per gallon crushed grapes
- Simmer 10 minutes
- Strain juice through jelly bag
- Let stand overnight in fridge to remove tartrate crystals
- Pour off clear juice for freezing and discard sediment
- Pour juice into containers leaving 1 ½ inch headspace
- Seal and freeze

Drying

Process: Dehydrator

- Wash grapes
- Cut in half, remove any seeds
 - » If drying whole, crack skin to allow moisture to evaporate
- Soak in solution
 - » Soak 10 minutes in 1 teaspoon lemon juice to 1 quart of water
- Drain
- Set dehydrator to 140 degrees Fahrenheit
- Arrange in single layer on drying racks
- Rotate racks during drying process
- Dry 12-20 hours, depending on variety and size



Sips/Tricks:

An average of 14 pounds is needed per canner load of 7 quarts;
an average of 9 pounds is needed per canner load of 9 pints.

Source: National Center for Home Food Preservation

This document is to serve as supplemental material for those already knowledgeable on how to safely preserve food and should not serve as a guide to someone completely new to food preservation methods. For further guidance, go to: extension.sdstate.edu/food/preservation

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