



HOMEMADE GRAPE JUICE

INGREDIENTS

- Washed grapes of any kind (red, black, green) - seedless or seeded will work
- About one pound of grapes = 1 cup of juice

INSTRUCTIONS

- Add all the washed grapes and water (enough to cover the grapes) to a large, heavy-bottomed saucepan.
- Heat over medium-high heat and bring the water to a boil, then immediately reduce it to a gentle simmer for around 10 minutes, or until the skins start to burst and the liquid is a deep purple (if using red/purple grapes). Make sure to stir the grape mixture occasionally and gently mash the grapes with a potato masher or spoon.
- Allow the mixture to cool slightly before straining through a fine mesh strainer, pushing/squeezing the grapes to extract as much juice as possible.
- Let cool in fridge and enjoy. This is also delicious mixed with seltzer water for a grape spritz!