## Grapes\n

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**Preparation** – Choose fully ripe, firm, sweet grapes. Sort, stem and wash. Leave seedless grapes whole; cut table grapes with seeds in half and remove seeds. \n

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**Syrup Pack** – Pack into containers and cover with cold 40 percent [syrup](https://nchfp.uga.edu/how/freeze/syrups.html). Leave [headspace](https://nchfp.uga.edu/how/freeze/headspace.html). Seal and freeze. \n

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**Purée** – Wash, stem and crush the grapes. Heat to boiling. Drain off free juice and freeze it separately. Remove seeds and hulls with a colander. \n

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To 1 quart (2 pounds) purée add 1/2 cup sugar. Pack into containers, leaving [headspace](https://nchfp.uga.edu/how/freeze/headspace.html). Seal and freeze. \n

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**Juice** – For beverages, select as for whole grapes. For jelly making, select as recommended in specific jelly recipe. \n

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Crush grapes. Add 1 cup water per gallon crushed grapes. Simmer for 10 minutes. Strain juice through a jelly bag. To remove tartrate crystals, let stand overnight in refrigerator or other cool place. Pour off clear juice for freezing. Discard sediment. \n

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Pour juice into containers, leaving [headspace](https://nchfp.uga.edu/how/freeze/headspace.html). Seal and freeze. If tartrate crystals form in frozen juice, they may be removed by straining the juice after it thaws.