



## Preserve Today, Relish Tomorrow

### UCCE Master Food Preservers of El Dorado County

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## Zesty Grape Conserve



*Conserves are jams made from a mixture of fruits. They usually contain citrus fruit, nuts, and/or raisins. This savory conserve is very versatile. It is a sweet spread that adds pizzaz to sandwiches, a condiment for pork or poultry, and could even be used as a bbq sauce. This conserve would make an excellent hostess gift for the upcoming holiday season!*

- |   |                                    |
|---|------------------------------------|
| 7 cups stemmed Concord grapes                       | 1 cup dried cranberries or raisins |
| 1 cup water   | 1 Tablespoon cumin                 |
| 2 cups crushed fully ripe pears                     | 1 package regular powdered pectin  |
| 2 large jalapeno peppers, seeded and finely chopped | 7 cups sugar                       |

Yield: about eight 8-ounce jars or 4 pints.

Using your fingers, pinch each grape, separating skins from pulp. Place skins in a bowl and pulp in a medium saucepan. Add water to grape pulp and bring to a boil. Cover and boil, gently, for 5 minutes. Press pulp through a food mill or fine sieve. Discard seeds. Set pulp aside.

In a large, deep stainless-steel pot, combine grape skins, with just enough water to cover. Bring to a boil over medium-high heat. Reduce heat, cover and gently boil until skins are softened, about 5 minutes. Remove from heat and stir in grape pulp, pears, jalapeno peppers, cranberries or raisins, and cumin. Whisk in powdered pectin until dissolved. Bring to a boil over high heat, stirring frequently.

Add sugar all at once and return to a full rolling boil, stirring constantly. Boil hard for 1 minute. Remove from heat and skim off foam.

Ladle hot conserve into hot jars, leaving ¼” headspace. Remove air bubbles and adjust headspace, if necessary, by adding more conserve. Wipe rim, center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.

Process half-pints or pints in a boiling water canner or atmospheric steam canner for 10 minutes 0-6000 ft., 15 minutes above 6000 ft. For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes.

\*\*\* Cook’s Notes:

I actually got 12 half-pints (6 pints) out of this batch.

*Source: Ball Complete Book Of Home Preserving*



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