

Making Grape Juice

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This recipe uses [Concord grapes](#) which, according to my friends in Concord, Mass, still grow wild around those parts. I'm pretty sure you could use this grape juice recipe with any kind of sweet grape you like.

Equipment needed

- A colander for rinsing the grapes
- 1 large, 12-quart pot
- 1 large 6 or 8-quart pot
- A very large fine mesh sieve, or cheesecloth



1. Pick the grapes. Get a large basket, wear long sleeves and a hat, bring clippers, and fill up the basket with grape bunches. Keep in mind that a pound of grapes will yield a little less than a cup of juice.



2. Wash and de-stem the grapes. Put grapes in a basin filled with water. Then rinse the individual grapes, picking them away from the stem, collecting the grapes in a large bowl, and discarding the green unripe and old shriveled grapes.



3. Mash the grapes. With a potato masher, mash away at the grapes so the juice begins to flow. If you have picked a lot of grapes, you may need to work in batches. We have found it easiest to mash about 4 lbs of grapes at a time.



4. Cook the grapes. Put the mashed grapes into a large stockpot. Slowly heat the grapes and juice to a simmer on medium heat and then simmer for 10 minutes. Stir occasionally so that the grapes don't stick to the bottom of the pan. Halfway through cooking mash some more, breaking up as many of the remaining grapes as possible.

5. Prepare sieve or cheesecloth. Get another large pot, place a large fine mesh sieve over it. Alternatively you can cover it with two layers of cheesecloth, secure with a rubber band. Make sure pot is sitting on a plate to catch any juice that may run over.



6. Strain grape mixture. Ladle grape mixture over sieve or cheesecloth to strain. Let sit for several hours or overnight in the refrigerator to strain completely.

7. Finishing. Remove sieve or cheesecloth. * Note that sediment will have formed on the bottom of the container. Rinse out the sieve or cheesecloth and strain the juice again, to filter out some of the sediment. Pour or ladle juice into containers. Enjoy your juice!

** Note that the grape mash can be composted.*

