Grape



Supplies

large pot large spoon strainer potato masher large pitcher

Ingredients

grapes 1 cup water

Directions

Rinse grapes and pull off stem. Discard damaged or dried grapes.

Use masher to crush grapes in small batches in large pot.

Add one cup water to grapes and bring to a boil. After grapes have been brought to a boil, lower temperature to medium heat for 10 minutes. Stir periodically to ensure grape skins are not sticking to the pot. Add extra water to help with sticking if needed.

Remove pot from heat and allow mixture to cool.

Place strainer on top of pitcher. Poor cooled mixture into strainer slowly. Use spoon to press down grape skins and seeds to allow all juice to drain into the pitcher.

Chill and enjoy!

Notes:

- If mixture is too sweet dilute with water or sparkling water.
- If mixture is too bitter add your favorite sweetener.