

Olive Longnecker's Grape Hull Pie

To make pie mix, separate skims and pulp of grapes. Cook separately. Cook pulp until seeds separate easily; put through sieve. Cook skins until tender – 20 minutes or so. Now mix pulp and skins; this is pie mix. Mix may be frozen or used at once. To make the grape hull pie, combine 4 cups of pie mix, 1 cup sugar or to taste, and 2 tablespoons corn starch. Mix well and place in unbaked pastry shell. Let pastry hang over edge of pie pan. Cut a round of pastry for the pie's top. Let it hang over, too. Bring lower and upper overhangs of pastry together and make fluted edges. Bake pie at 450 degrees for 15-20 minutes, then reduce heat to 350 and cook until center bubbles well. Remove from oven and cool. Serves 6 to 8.

Grape Aspic

2 tablespoons unflavored gelatin
½ cup orange juice
¼ cup lemon juice
½ cup sugar
½ teaspoon salt
2 cups grape puree
1 cup water
2 whole sticks cinnamon
4 whole cloves
Red food coloring (optional)

Sprinkle gelatin over mixture of orange and lemon juice to soften. Combine sugar, salt, grape puree, water and spices (tied together in a cheesecloth bag and lightly pounded). Heat 15 minutes; do not boil. Remove spice bag, add gelatin mixture and stir to dissolve. Add a few drops of red food coloring if desired. Refrigerate until firm. Yield: 6 servings.

Pressing Out Juice

Many muscadine grape products, such as jelly, unfermented juice or frozen juice, are made from the juice only. This requires pressing the crushed grapes. Grapes used for pressing out juice do not need to be deseeded, but must be heated if juice is to be used for making jelly.

The simplest way of pressing out grape juice is by the use of a strong cloth sack with medium-size mesh. By twisting the two ends of the filled sack in opposite directions on a smooth clean stick, the greater part of the juice can be pressed out.

Grape Juice

Grape juice may be cold-pressed, hot-pressed or a mixture of cold and hot-pressed juices. It is important to retain the flavor qualities of the fresh juice. White grapes may be completely pressed without heating, but the color of grapes used for red juice is in the skins and must be extracted by heat.

Only fully ripe, sound clean fruit must be used. Wash and destem grapes, crush fruit, and heat in a pot to 140 to 145 degrees. Hold at this temperature until fruit is soft (about 7 to 10 minutes). Press juice from hot grapes and if desired, blend this juice with the juice from other grapes pressed cold.

The blend of hot and cold-pressed grape juice gives a more pleasing product in color, flavor and aroma than can be obtained from all cold-pressed juice.

Allow juice to stand in the refrigerator overnight. Tartaric acid crystals and dregs settle to the bottom and the clear juice can be poured off. Add ¼ cup of sugar for each quart of juice and mix well.

To Freeze

Pour chilled juice into rigid freezer containers, leaving 1-inch headspace. Seal, label, quick freeze and store at 0 degrees until ready to use.



Notes

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The Care and Feeding of Muscadine Grapes

Recipes

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Suggestions

The favored way to enjoy the muscadine grape is fresh, right off the vine. But this unique taste treat may also be enjoyed in a variety of other ways, including dried, cooked or frozen.

To freeze, spread individual grapes on a cookie sheet and freeze for 24 hours. Bag after freezing and enjoy all winter long.

To dry, either convert grapes to raisins, storing in air-tight jars, or make grape leathers. Grape leathers are nutritious treats for the entire family and are simple to make.

Extract juice from black or red muscadines in whatever way you prefer, add sugar if desired and cook slowly until juice is the consistency of a thick paste.

Spread paste on cookie sheets to a depth of one-half inch and dry slowly in a 150-degree oven until dry on outside and soft on inside. Cut in strips and store in airtight jars or freeze.

Grape juice continues to be an annual favorite, whether fresh, canned, frozen or slightly fermented to form a grape cider. To make grape cider, juice either white or red grapes, place in plastic jugs or store at room temperature for 24 hours or until barely bubbly and frothy. Then refrigerate immediately and enjoy.

Grape syrup can also be made from grape juice by using any standard jelly recipe, omitting pectin, adding only a small amount of sugar if desired, and cooking until juice is the desired consistency. Use immediately, can, or freeze.

Cooked grapes run the gamut of jellies, conserves, preserves, jams.

Recipes

Florida Wine Jelly

2 cups Florida wine
2 cups sugar
1/2 bottle fruit pectin
Combine wine and sugar in a large saucepan. Bring to a boil, stirring constantly until sugar is dissolved. Add pectin, boil 30 seconds, remove at once from heat. Process into sterilized glasses; seal with paraffin.

Florida Grape Catsup

(delicious for use as a garnish with fowl or meats)

15-20 lbs Florida grapes
5 pounds sugar
2 quarts vinegar
1 tablespoon cinnamon
1 tablespoon allspice
1 tablespoon clove
1 teaspoon grated nutmeg
Pick over, wash, drain and remove stems from grapes. Add coldwater to barely cover, bring to boiling point and let simmer until fruit is soft; then press through a sieve, discarding skins and seeds. Put 10 pounds of the fruit pulp in a preserving kettle and add other ingredients. Bring to boiling point, reduce heat and simmer until consistency of catsup. Fill sterilized bottles leaving 1/2 inch head space, adjust stoppers, and seal.

Florida Grape Marmalade

10-15 pounds Florida Grapes
Sugar
Pick over, wash, drain and remove stems from grapes. Separate pulp from skins and chop skins. Put pulp in preserving kettle. Heat to boiling point and cook slowly until seeds separate from pulp, then press through a sieve, discarding seeds. Return pulp to kettle with skins, add an equal amount measure of sugar, and cook slowly for 30 minutes, occasionally stirring to prevent burning. Process into sterilized jelly glasses.

Grape Butter

1 gallon grapes
4 tbsp. Water
Put grapes in kettle with water. Heat and mash the grapes. Continue cooking, and as mixture thickens, stir frequently. When thicker, put through a fruit press and remove skins and seeds. Return to heat and cook slowly until thick. (If you wish to sweeten your grape butter, add honey to taste just before canning).

When thick, pack in hot, sterilized jars, leaving ¼ inch headspace. Screw lids on tightly. Process pints and quarts for 10 minutes in boiling water-bath. Remove jars from canner and complete seals if necessary. Cool on wire rack.

Grape Puree

Wash and destem grapes. Crush enough grapes to provide juice in the bottom of the cooking vessel. Remaining grapes may be crushed more easily after they are hot. Heat grapes for 8 to 10 minutes at low temperature (not over 180 degrees) to loosen skins. Do not boil. Put through a food mill or wide-meshed strainer. Discard skins and seeds. The remaining product is the puree, which may be canned or frozen.

Grape Table Syrup

1 ¼ cups grape puree or grape juice
1 ½ cups sugar
¼ cup corn syrup
1 tablespoon lemon juice
Combine ingredients. Bring to a rolling boil. Boil one minute (count time after mixture comes to a boil that cannot be stirred down). Remove from heat; skim off foam. Pour into pre-heated half-pint jars, Cool; cover and store in refrigerator or process in boiling water-bath canner for 10 minutes. Yield: 2 half-pints.

Grape Cheese Cake

2 cups grape puree
2 packages gelatin (unflavored)
1 cup sugar
3 cups creamed cottage cheese
Red food coloring (optional)
1 ½ cups graham cracker crumbs
6 tablespoons melted butter or margarine
¼ cup sugar
Soften gelatin in ½ cup of grape puree. Heat remaining puree and add gelatin mixture and sugar. Stir until dissolved. Allow mixture to cool slightly. Beat cottage cheese until creamy using electric mixer at high speed. Add gelatin mixture and several drops of red coloring. Mix until all ingredients are of creamy consistency.

If electric blender is used, place cottage cheese, gelatin mixture, and red coloring in blender. Blend at high speed until mixture is creamy.

Cool until mixture begins to thicken and pour into graham cracker crust.

Crust: Combine graham cracker crumbs, sugar and melted butter. Save ½ cup of crumb mixture. Place remaining mixture in a deep 9-inch round pan. Pat it firmly with the palm of the hand against the bottom and sides of the pan to form a shell. Bake crust in 375 degree oven for 15 minutes. Chill crust and fill with cheese grape mixture. Refrigerate until firm. Sprinkle remaining crumbs over the top.