

# Hall Muscadine



## Muscadine Jelly Recipe

### Ingredients

- ◆ 5 cups fresh muscadines juice about 5 pounds of muscadines
  - ◆ 6 cups sugar
  - ◆ 1 1.75 ounce package of pectin or 8 tablespoons if using bulk pectin + 1 spare box, to use if needed
  - Wash muscadines, place in a stockpot and add just enough water to cover the muscadines.
  - Place over medium heat and bring to a full boil. (As muscadines begin to heat, start mashing them with a potato masher.)
  - Reduce heat to simmer and cook for 15 minutes, continuing to mash muscadines.
  - Remove from heat and pour mixture through a strainer into a large stockpot.
  - Place stockpot over medium heat and bring to a full rolling boil that does not stop bubbling when stirred, about 5 minutes. Reduce to simmer.
  - When mixture is at simmer level, add pectin to the juice and stir until well dissolved. Bring to full rolling boil and boil for 1 minute.
  - Add sugar, stirring until dissolved. Bring to a full rolling boil and boil for 1 minute, stirring constantly.
  - Test to determine if juice has "jellied" according to pectin packaging instructions. If not, add more pectin from spare box, as directed on instructions.
  - Pour jelly into hot sterilized jars. Skim foam off top of jelly. Screw the lids on jars and place into a prepared water bath canner with enough simmering water to cover 1 to 2 inches above jars. Add boiling water to canner if needed to cover jars.
  - Bring to a boil and boil for 5 to 15 minutes according to pectin package instructions for your altitude.
  - Remove from water. Place on towel, leaving about an inch between jars. Do not move the jars for at least 24 hours. Check that each jar has sealed before storing.
  - Store in pantry, unopened, for up to 1 year. Once opened, store in refrigerator for up to 3 weeks.
- Notes- Not recommended to double this recipe. The juice will not jell or set as it should.

## *Vitis rotundifolia* 'Southland'

- **Use:** Southland's most notable characteristic is its dry stem scars and strong muscadine aroma. Flavor was very good when berries were fully ripe. 'Southland' would be a good choice for a homeowner looking for a cultivar with very aromatic fruit with a strong muscadine flavor.
- **Exposure/Soil:** Grow in full sun. Muscadine grapes grow well on a wide range of soils but best results are obtained from well-drained sandy loams with a pH of 5.5 to 6.5. They will not tolerate low, wet ground.
- **Growth:** Plant in full sun at 15-20 ft. apart on strong trellises.
- **Hardiness:** Zone 6-10; Vine
- **Foliage:** Deciduous. Dark green above and green tinged yellow beneath, the leaves are glossy on both sides, becoming firm and subglabrous at maturity.
- **Flower/Fruit:** A black self-fertile variety that contains 17% sugar. This muscadine produces medium to large fruit with excellent flavor. The vine is vigorous, disease resistant and cold hardy. This muscadine is also great for jams, jellies and juice. Ripens mid-late season.
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