

Selecting, Preparing, and Canning: Grapes -- Whole ¹

United States Department of Agriculture, Extension Service²

Quantity: An average of 14 pounds is needed per canner load of 7 quarts; an average of 9 pounds is needed per canner load of 9 pints. A lug weighs 26 pounds and yields 12 to 14 quarts of whole grapes -- an average of 2 pounds per quart.

Quality: Choose unripe, tight-skinned, preferably green seedless grapes harvested 2 weeks before they reach optimum eating quality.

Procedure: Stem, wash, and drain grapes. Prepare very light, or light syrup.

Hot pack -- Blanch grapes in boiling water for 30 seconds. Drain, and proceed as for raw pack.

Raw pack -- Fill jars with grapes and hot syrup, leaving 1-inch headspace. Adjust lids and process according to the recommendations in Table 1.

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Table 1.

Table 1. Recommended process time for Grapes, Whole in a boiling-water canner.					
		Process Time at Altitudes of			
Style of Pack	Jar Size	0-1,000 ft	1,001-3,000 ft	3,001-6,000 ft	Above 6,000 ft
Hot	Pint or Quarts	10 min	15	15	20
Raw	Pints	15	20	20	25
	Quarts	20	25	30	35
*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars					