

More Ideas About Grapes

Some more about grapes, this being a grape season. The Home Canning Institute tells us more about this wonderful fruit.

Ripe Grapes—Wash and drain before removing from stems. Make a light or medium syrup and pour about 1/2 cup hot into hot glass jar. Fill the jar with grapes. To pack grapes closely without crushing, shake jar. Add more hot syrup to cover grapes. Process 20 min. in boiling water bath, or 8 min. at 5 lb. in your pressure canner.

Unripe Grapes—Green grapes, canned before the seeds harden, are used in pies. Make medium or heavy syrup. Wash, drain and stem grapes. Pack into hot glass jars and cover with hot syrup. Process for 25 min. in boiling water bath, or 10 min. at 5 lb. in your pressure canner.

Grape Conserve
8 cups grapes
8 cups sugar
1/4 teaspoon salt

1 cup shelled nuts
Wash, drain and stem grapes. Measure. Press to separate pulp from skins. Chop skins and boil 20 minutes in just enough water to prevent sticking. Boil pulp without water until soft. Press through sieve of food mill. Mix pulp, skins, sugar and salt, then boil rapidly almost to jellifying point. Add nuts about 5 minutes before removing from heat. Pour boiling hot into hot glass jar. Seal at once.

Grape Jam—Follow same recipe as for conserve, omitting nuts.

Grape Juice—Wash and stem firm-ripe grapes. Crush and measure. Add 1 cup water to each gallon crushed grapes. Heat 10 minutes at simmering temperature. Strain through 4 layers of cheesecloth. Let stand 24 hours in cool place — preferably in a refrigerator. Strain again and add 1 or 2 cups or sugar to each gallon of juice. Reheat to simmering and pour hot into hot glass jars. Process 30 minutes at simmering in hot water bath.

Grape Jelly—Wash and stem grapes. Crush and add small amount of water. Boil 15 minutes. Press through a jelly bag and strain. Measure juice and heat to boiling point. For each cup of juice, add 1/2 cup of sugar. Boil rapidly to jelly stage. Pour into sterilized jelly glasses. Crystals frequently form in grape jelly. To prevent this allow the extracted juice to stand overnight in a cool place. Next morning carefully pour the juice off the sediment in the bottom of the pan.

Spiced Grapes

10 cups grapes
5 cups sugar
1/2 teaspoon ground allspice
2 teaspoons ground cinnamon
1/2 teaspoon ground cloves
1 cup vinegar

Wash, drain and stem grapes. Measure. Press to separate pulp from skins, but save skins. Cook grapes until soft. Press through sieve to remove seeds. Mix skins, pulp, sugar, spices and vinegar, then boil almost to jellifying point. Pour boiling hot into hot glass jar and seal at once.

Green Grape Marmalade

8 cups grapes
8 cups sugar
Wash fruit thoroughly. Stem and measure. Use only young grapes since seed must be tender. Add 2 cups of water and boil until soft. Add sugar and boil to jellifying point. Pour boiling hot into glass jar and seal at once.

Powdered Cream in Sauce And Spread Proves Tasty



Quick Rich Cheese Sauce for vegetables... made with powdered cream.

By CECILY BROWNSTONE
(AP Newsfeatures)

Readers who keep powdered cream on a pantry shelf for use in coffee have asked us whether this new product can be used in cooking. Recently we used the powdered cream in a cheese sauce and a cheese spread that were enjoyed.

Creamy Cheese Sauce

Ingredients: 4 tablespoons powdered cream, 3 tablespoons flour, 1 cup water, 1 cup (1/2 pound) grated sharp cheddar cheese, 1 tablespoon butter or margarine, salt.

Method: Stir powdered cream and flour together thoroughly in 1-quart saucepan. Gradually stir in water; use a small whisk if necessary to mix smooth. Add Worcestershire sauce. Cook and stir constantly over low heat until bubbly and thickened. Add cheese and stir until melted. Remove from heat; stir in butter and salt to taste. Pour into attractive small container; cover and chill.

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Piquant Cheese Spread

Ingredients: 4 tablespoons powdered cream, 3 tablespoons flour, 1/2 teaspoon sugar, 1/4 teaspoon curry powder, 1 cup water, 1/2 teaspoon Worcestershire sauce, 1 cup (1/2 pound) grated sharp cheddar cheese, 1 tablespoon butter or margarine, salt.

Method: Stir powdered cream, flour, sugar and curry powder together thoroughly in 1-quart saucepan. Gradually stir in water; use a small whisk if necessary to mix smooth. Add Worcestershire sauce. Cook and stir constantly over low heat until bubbly and thickened. Add cheese and stir until melted. Remove from heat; stir in butter and salt to taste. Pour into attractive small container; cover and chill.



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Martha Meade's EASY BUTTERMILK ROLLS

In medium saucepan heat 1 cup buttermilk until lukewarm. Remove from stove. Add 2 tablespoons sugar, 4 tablespoons soft shortening, 1/4 teaspoon salt, 1/4 teaspoon baking soda, 1 cake or package yeast (compressed or dry). Stir briskly until blended. Add 2 1/2 cups SPERRY DRIFTED SNOW FLOUR. Mix to moderately stiff dough. Turn out on lightly floured board. Knead dough gently for 45 strokes. Replace in pan. Cover. Let rise 40-45 minutes. For Cloverleaf effect (shown at top), shape dough into 1 inch balls. Place 3 in each greased medium-sized

muffin cup. Brush with butter. Let rise until double in size (25-30 minutes). Bake 15 minutes in preheated hot oven 425°, or until brown. Makes 1 1/2 dozen rolls.

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