

# United States Department of Agriculture

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Extension Service

## Reduced-Sugar Fruit Spread: Refrigerated Grape Spread<sup>1</sup>

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### **Refrigerated Grape Spread (Made with Gelatin)**

2 tbsp unflavored gelatin powder  
1 bottle (24 oz) unsweetened grape juice  
2 tbsp bottled lemon juice  
2 tbsp liquid low-calorie sweetener

**Yield:** 3 half-pints

**Procedure:** In a saucepan, soften the gelatin in the grape and lemon juices. Bring to a full rolling boil to dissolve gelatin. Boil 1 minute and remove from heat. Stir in sweetener. Fill jars quickly, leaving 1/4-inch headspace. Adjust lids. Do not process or freeze.  
**Caution:** Store in refrigerator and use within 4 weeks.

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1. This document was extracted from the "Complete Guide to Home Canning", Agriculture Information Bulletin No. 539, USDA. Reviewed 1994.  
2. For more information on home canning, contact your local Extension Service agent.