



Garden Fresh Farm Recipes

Muscadine / Scuppernong Juice (Stovetop Juicer Method)

This classic Southern method extracts rich, fragrant juice from muscadines or scuppernongs using a stovetop steam juicer. The natural steam heat gently releases the fruit's flavor and color without added sugar, preserving the grape's pure, sweet-tart taste. Perfect for canning, freezing, or drinking fresh.

Ingredients:

1 gallon ripe muscadine or scuppernong grapes, washed and stems removed

Water for the lower pot of the juicer

Sugar, optional, about 1 to 2 cups per gallon of juice, to taste



Directions:

Prepare the juicer by filling the bottom section with water according to the manufacturer's directions, usually about three quarts, and place the juice collection section on top. Add the grapes to the fruit basket and pierce some of the skins with a fork for faster extraction. Cover and bring the water to a gentle boil so steam rises through the fruit, softening it and releasing the juice into the middle section. As the juice collects, drain it periodically through the attached hose into sterilized jars or a large heatproof container. Continue steaming for about forty-five to sixty minutes, or until the fruit looks spent. Taste the hot juice and add sugar if desired while it's still warm, stirring until dissolved. Cool completely and refrigerate, freeze, or process in a boiling-water canner for shelf storage.

Notes:

You can mix muscadines and scuppernongs for a balanced flavor. Adding a few unripe grapes increases tartness, while fully ripe fruit gives a sweeter, golden juice. Expect roughly three to four quarts of juice per gallon of fruit. If canning, process pints or quarts for ten minutes in a boiling-water bath, adjusting for altitude. The remaining pulp can be used for jelly, fruit leather, or compost.



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Here are some recipe ideas for using muscadine or scuppernong juice:

Drinks

Lemonade
Mimosa
Sparkling Spritzer
Iced Tea Blend
Sangria
Martini

Sauce

Glaze for Pork or Chicken
Reduction Sauce for Duck
Barbecue Sauce
Balsamic Vinaigrette

Jam / Jelly / Syrup

Syrup for Pancakes or Waffles
Jelly or Jam

Desserts

Sorbet
Ice Cream Swirl
Cream Cheese Frosting
Pie Filling
Turnovers or Hand Pies
Cheesecake Topping
Bread Pudding Sauce
Poached Pears
Gelatin Dessert
Mocktail with Ginger and Mint
Smoothie with Yogurt and Honey
Granita
Compote over Pound Cake

