



Green Grape Juice Concentrate

makes about 1/2 liter

- 2 pounds organic green grapes (this won't work with bland supermarket grapes)
- 2/3 cup organic sugar, or 1/2 cup agave nectar
- 1/3 cup fresh lemon juice

Remove grapes from stems and place them in a large stockpot with the sugar or agave; add water just to barely cover. Bring to a boil then reduce heat and simmer until soft, about 15 minutes.

Cool slightly before pureeing in blender or food processor, in batches if necessary.

Pour mixture through a very fine strainer or chinois, mashing down any solids as much as possible.

Stir in lemon juice and adjust sweetness. Pour into a bottle and refrigerate. I like to drink a quarter cup or so over ice diluted with plain or sparkling water.

Note: You will need to shake or stir this before using it as it will separate a bit. A cloudy appearance is normal.