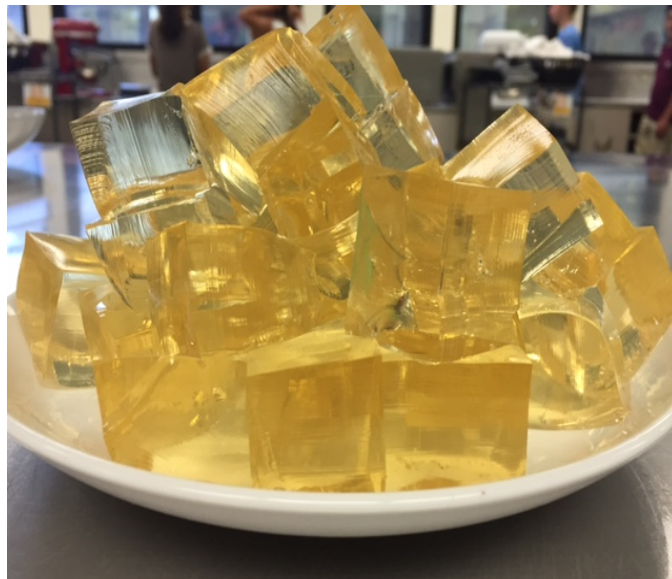


J u i c e G e l - O

Yield: 36 small squares



Ingredients:

1 quart grape juice (concord or white grape juice)
2 tablespoons plus 1 ½ teaspoons gelatin
2 tablespoons sugar (optional)

- Step 1:** Using an 8" X 8" pan pour 2 cups of the grape juice (cold is preferred but room temperature is okay too). Sprinkle the gelatin over the juice and stir to combine.
- Step 2:** Heat the other two cups of juice and the sugar in the microwave until small bubbles form – almost to the point of boiling (about two minutes).
- Step 3:** Carefully pour hot juice in the pan with the gelatin and stir well making sure there are no lumps. Refrigerate for at least 5 hours (or overnight). Carefully flip out gel-o onto a clean cutting board by cutting around the perimeter with a knife that you've dipped into hot water. If gel-o doesn't pop out easily, heat up a wet dish towel in the microwave and put over the bottom of the pan while pan is flipped over a cutting board. That should help release the gel-o. Cut into squares and keep refrigerated until use.