



# Boozy Grapes Recipe

## How to:

1. Rinse the grapes and allow to dry
2. Remove the grapes from the stems and place in a large glass bowl
3. Pour the prosecco into the bowl, over the grapes.
4. Allow the grapes to soak for 24-72 hours (as stated above, the time depends on how "boozy" you want the grapes to be. I soaked mine for 24)
5. Pour grapes into a strainer, straining out the prosecco, set aside
6. Pour the cane sugar and a couple of tablespoons of the sanding sugar onto a dinner plate and mix well.
7. Cover the other dinner plate with some parchment and set beside the plate full of sugar
8. Roll the grapes (I did one at a time) into the sugar mixture and set onto the parchment lined plate. I used parchment so the grapes would not freeze to the plate, you could probably use wax paper too.
9. Freeze for about an hour, then set out for your guests to enjoy!
10. Alternately, you could put the sugar mixture in a freezer bag and pour the grapes into the bag and shake well to coat, but the sugar coating won't be quite as even on your grapes AND doing them all at once may dissolve too much of the sugar, so that's why I rolled one at a time.

**Time to Put This Recipe Creation Together:**  
24-48 hours (soaking), 20 minutes (rolling grapes in sugar)  
**15-20 servings**

**Suggested kitchen tools:** [Large glass bowl](#),  
2 large dinner plates, parchment paper,  
[large strainer](#)

## The Ingredients

- 6-8 cups of seedless grapes (I used about [2.5 lbs. of green grapes](#))
- 1 bottle of prosecco (I used [750ml of La Marca](#))
- ½ cup [sugar cane](#)
- [Sanding sugar](#) (I used [Supernatural Twinkles clear sprinkles](#))
- Optional: You can use plain white granulated sugar instead of sugar cane and sanding sugar, but I wanted mine to sparkle, and a bigger granule of sugar will allow for this

### Tips and Tricks:

- Try using a different alcohol for a different flavor



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