

# Grape Pudding

**Country: Germany**

**Century: 16th**

- 1lb grapes
- 1 cup sweet white wine
- 2 Tbsp sugar
- 1/8 tsp cinnamon
- 1/8 tsp ginger
- 3/4 cup ground bread

*This pudding has a texture resembling applesauce and has an absolutely fabulous grape-wine flavor that is very refreshing.*

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Wash grapes and pick off stem. Boil in 1/2 cup wine and water (use enough water to cover grapes). Boil grapes until they can be easily pressed between two fingers. Strain grapes. Press them and save the liquid it produces (it may be necessary to use a cheese cloth). Return liquid to a small saucepot and add the rest of the wine and spices. Bring to a slow boil then add bread a little bit at a time. Cook until it has thickened to pudding.