

Have you ever wondered how to make raisins?

Start with fresh green or blue grapes. Make sure that it is fresh, ripe, not soft and has no damage. Check it carefully.

Remove large sprigs and rinse grapes thoroughly underwater. Do not cut off all the grapes from the twigs. If you are not sure about the origin of the grapes, wash it in a diluted bleach solution (2 drops of household bleach per liter of water) to make it safer.



Put the grapes on a tray. Use a wooden, wicker, bamboo or plastic trellis tray to allow air to circulate around the fruit.

Place a tray with grapes in a dry, sunny place (this requires hot, dry weather). If fog or dew is possible at night, bring the trays into the room at night.

Leave the grapes in the sun for 2-3 days, or until it dries (taste it). Turn the grapes and / or trays to ensure uniform sun exposure.

