Zucchini Wine

Ingredients

- 1 gallon warm water
- 4 cups sugar
- 6 pounds chopped up zucchini
- 1 tsp yeast nutrient
- 1 campden tablet
- 1/2 tsp pectic enzyme
- 1/8 tsp grape tannen
- 1 tsp acid blend
- 1 packet wine yeast

Instructions

1. Dissolve the sugar in the water.
2. Blend the zucchini and the sugar water in a 4-gallon plastic container.
3. Add the yeast nutrient, campden tablet, pectic enzyme, grape tannen and acid blend.
4. Cover the container. Let the mixture set for 30 to 36 hours.
5. Sprinkle a packet of wine yeast on top of the mixture and let stand from 8 to 12 hours.
6. Stir mixture thoroughly. Let mixture set for 5 days in a room where the temperature is about 70 degrees.
7. Stir the mixture once daily; keep it covered at all times, except when stirring.
8. Filter the mixture and place liquid in clean glass gallon jugs, leaving room for expanding foam.
9. Attach a fermentation lock to the top of the jugs. Leave fermenting wine in the jugs for about 3 weeks.
10. Syphon the wine into clean jugs, taking care to exclude all sediment.
11. Replace the fermentation lock and let set for another 2 weeks.
12. Replace the fermentation lock with air tight jug caps.
13. Allow to age for 3 months before drinking.

ZUCCHINI WINE

- 1 gallon warm water
- 4 cups sugar
- 6 pounds chopped up zucchini
- 1 teaspoon yeast nutrient
- 1 campden tablet
- ½ teaspoon pectic enzyme
- ⅛ teaspoon grape tannen
- 1 teaspoon acid blend
- 1 packet wine yeast

Dissolve the sugar in the water. Blend the zucchini and the sugar water in a 4-gallon plastic container. Add the yeast nutrient, campden tablet, pectic enzyme, grape tannen and acid blend. Cover the container. Let the mixture set for 30 to 36 hours.

Sprinkle a packet of wine yeast on top of the mixture and let stand from 8 to 12 hours. Stir mixture thoroughly. Let mixture set for 5 days in a room where the temperature is about 70 degrees. Stir the mixture once daily; keep it covered at all times, except when stirring.

Filter the mixture and place liquid in clean glass gallon jugs, leaving room for expanding foam.

Attach a fermentation lock to the top of the jugs. Leave fermenting wine in the jugs for about 3 weeks.

Syphon the wine into clean jugs, taking care to exclude all sediment. Replace the fermentation lock and let set for another 2 weeks. Replace the fermentation lock with air tight jug caps. Allow to age for 3 months before drinking.

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