

## Seasonal Eating



## Spiced Grapes

1 cup water  
1 cup sugar  
5 whole cloves  
1 stick cinnamon  
12 whole black peppercorns  
1 pound red and/or green seedless grape

In a medium saucepan, combine water, sugar, cloves, cinnamon and peppercorns. Boil for 2-3 minutes. Pierce each grape 2-3 times with a toothpick. Place grapes in small bowl and cover with syrup mixture. Refrigerate for 24-36 hours.