



RECIPE

rhino

♥ recipes worth sharing

Budo Ame

(Japanese Candied Grapes)

Sweet, juicy grapes coated in a thin, glass-like candy shell that shatters with every bite. This Japanese festival favorite is often found at temple fairs and summer matsuri celebrations. The key to success is reaching the proper temperature and keeping the grapes completely dry so the coating remains crisp, crunchy, and non-sticky.



PREP TIME
20 min



COOK TIME
15 min



CHILL TIME
1 hr



TOTAL TIME
1 hr 35 min



YIELD
10–12
grape skewers

INGREDIENTS

Grapes

- 1 pound firm seedless grapes (green grapes or Shine Muscat preferred)
- Bamboo skewers

Candy Coating

- 2 cups granulated sugar
- 1 cup water
- 1 tablespoon light corn syrup

Additional Supplies

- Candy thermometer
- Large bowl filled with ice water
- Parchment paper or silicone baking mat

RHINO TIP



The single most important factor in achieving a crisp, non-sticky candy shell is reaching 305°F. If the syrup is removed too early, the coating may become chewy, sticky, or cling to your teeth instead of cracking cleanly.

STEP-BY-STEP INSTRUCTIONS

1



Prepare the grapes.

Wash the grapes thoroughly and remove all stems. Dry each grape completely using paper towels. Spread the grapes on a towel-lined tray and allow them to air dry for 15–20 minutes. For best results, refrigerate the grapes for at least 1 hour before coating.

2



Assemble the skewers and prepare the ice bath.

Thread 3–5 grapes onto each bamboo skewer, leaving enough space at the bottom to comfortably hold the skewer during dipping. Fill a large bowl with cold water and plenty of ice. Place it near your work area so it is ready immediately.

3



Cook the candy syrup.

Add the sugar, water, and corn syrup to a medium saucepan. Place over medium-high heat and stir only until the sugar dissolves. Once dissolved, stop stirring completely. Allow the syrup to boil undisturbed until it reaches 305°F (152°C) on a candy thermometer. Do not walk away during the final few degrees, as the temperature rises quickly.

4



Test the syrup.

When the syrup reaches 305°F, remove the pan from the heat. To verify the syrup is ready, drip a small amount into the ice water. It should immediately harden and snap cleanly when broken. If it bends or feels chewy, continue cooking for another minute and retest.

5



Coat the grapes.

Working quickly, tilt the saucepan slightly and dip one grape skewer into the syrup. Rotate the skewer to coat all sides evenly. Allow excess syrup to drip off for 2–3 seconds. A thin coating produces the best texture and crunch.

6



Shock and set the coating.

Immediately dip the coated grapes into the ice water for 1–2 seconds. Remove and place on parchment paper or a silicone baking mat. Allow the coating to harden for 2–3 minutes until completely glossy and crisp.

7



Serve.

Enjoy within a few hours for the best texture. The candy shell will gradually soften as moisture escapes from the grapes.

TIPS & VARIATIONS



1. Use Shine Muscat grapes for the most authentic Japanese festival experience if they are available in your area.



2. Dry grapes completely. Even small amounts of moisture can cause the coating to become grainy or slide off.



3. Work quickly after the syrup reaches temperature. The coating becomes thicker as it cools.



4. Avoid humid days if possible. Humidity can soften the candy shell and reduce the signature crunch.



5. Try mixed grape varieties for a colorful presentation while maintaining the same candy coating process.



Family favorites, one recipe at a time.

