



DANDELION JELLY

INGREDIENTS

- 2-4 cups dandelion petals
- 4 cups water
- 2 tbsp lemon juice
- 1 box powdered pectin, (1.75 oz or 6
tbsp)
- 4 cups sugar

Optional Canning Instructions

Pour the jelly into hot canning jars leaving 1/4 inch of headspace. Run a spatula around the inside edge to remove any air bubbles. Then wipe the edge of the jar clean and place the lids and rings on finger tight. Place the jars in a water bath canner and process for 10 minutes or according to your altitude. Remove the jars from the canner and place on a towel. Allow them to sit undisturbed for 24 hours to let the seal harden. Any jars that haven't sealed need to be put in the fridge to use first or reprocessed.

DIRECTIONS

1. Remove the dandelion petals from the green flower base, resulting in 2+ cups of petals,, and put in bowl or quart container
2. Pour 4 cups of boiling water over the petals and steep in the fridge for 24 hours
3. Strain as much liquid out of the petals as you can (should get between 3 and 4 cups of dandelion tea)
4. Combine your dandelion tea, lemon juice, and powdered pectin in a large pot. Bring to a boil.
5. Add sugar and return to boil. Boil for 1 to 2 minutes.
6. Remove from heat and skim off white film.

If storing in fridge, then ladle into half-pint jars, label and store. Should keep for many months.

Note: Be sure the dandelions you gather are from a clean area; no pesticides, animal waste, or close to a road.