

Making Dandelion Jelly



Most of us have lawns polluted with dandelions, so we might as well start putting them to use. The following recipe is a yummy way to turn those pesky plants, into something delicious!

Ingredients you will need:

- o 4 cups of dandelion petal tea
- o 1/4 cup bottled lemon juice
- o 6 Tbsp. Ball Classic Pectin
- o 5 1/4 cups sugar

Instructions

You will begin the process by making a dandelion tea. Pick dandelions from an area of your yard that is away from any sites used by pesticides, or where a pet would frequent (if applicable). You will need to pick a fair amount of flowers. Once your dandelions are picked, you'll need to separate the yellow petals from the body, enough to wield 8 cups of packed petals.

After all the petals have been separated into a bowl, pour boiling water over them and let them steep overnight. When you are ready to make the jelly, pour the dandelion petal tea through a fine sieve or coffee filter to strain out all of the petals, and leave the liquid behind. The liquid will be the base of the jelly.

In a large pot, you will combine the dandelion tea, lemon juice, and pectin. Whisk the mixture over medium heat, until the pectin is fully dissolved. Bring the mixture to a rolling boil, that cannot be stirred down.

Add the full measurement of sugar at once, and whisk to combine. Once again, bring the mixture to a rolling boil that cannot be stirred down. Once it's brought to a rolling boil, let it boil undisturbed for 1 minute.

Remove the pot from the heat. Skim off any foam, and fill **hot** jars, with a ¼ inch of space from the top. Top with lids and rings, and process in a boiling water bath canner for 10 minutes (adjust time based on your altitude). When the jars are finished processing, remove them to a tea towel to prevent thermal shock. Allow the jars to cool unbothered for 24-hours.

Store jars with the rings off in a cool, dark, dry place. Your jelly is best used within one year, but is considered safe as long as it is still sealed.

Dandelion Jelly tastes like honey, which is incredible. With only a few tweaks to the ingredients list, you can make sure your dandelion jelly is vegan if desired.

Source

<http://happilyhomegrown.com/dandelion-jelly/>