



Living

Dandelion Jelly

This "jelly" does not require the sterilizing and sealing process commonly used for jams and preserves. Simply keep it refrigerated in an airtight container, and enjoy for up to 2 weeks.

INGREDIENTS

Makes 4 cups.

4 cups water

4 cups dandelion blossoms (yellow and white parts only)

1/4 cup plus 1 1/2 teaspoons (1/2 package) powdered pectin

4 1/2 cups granulated sugar

2 tablespoons fresh lemon juice

DIRECTIONS

1. Bring water and dandelion blossoms to a boil in a medium saucepan. Reduce heat to medium, and simmer for 3 minutes. Remove from heat, and let stand for 10 minutes. Strain through a fine sieve into a measuring cup, pressing solids. Discard blossoms. (You should have 3 cups of liquid; add water if necessary.)
2. Combine pectin and 1/2 cup sugar in a small bowl. Bring dandelion liquid and remaining 4 cups sugar to a boil, stirring constantly to dissolve sugar. Add the pectin mixture, stirring constantly to dissolve pectin and sugar. Add lemon juice, and boil for 1 minute. Skim foam from the surface. Let cool slightly.
3. Pour mixture into an airtight container. Cover with a lid. Refrigerate until set, about 4 hours. Jelly can be refrigerated in the airtight container for up to 2 weeks.

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