

## Nancy's Dandelion Jelly

Pick chemical-free, organic dandelion blossoms that are free of dirt and insects in the morning after the previous night's dew has evaporated. Snip off the stem & green collar under each blossom, saving only the narrow yellow petals.

In a stainless-steel pot with an equal ratio of dandelion petals to water (4c to 4c), boil for 7 min, stirring a couple of times. Remove from heat, put on the lid, and let steep until cool. Strain through a coffee filter. This is your dandelion infusion.

- 4 c dandelion infusion, add a little water if necessary
- 1/4 c of bottled lemon juice
- 5 c white sugar
- 2 pouches of liquid pectin

Combine the dandelion infusion with the sugar and lemon juice in a large stainless-steel pot and stir. While stirring, bring this mixture to a boil and boil hard for about 2 min.

Stir in both pouches of the liquid pectin and bring back to boil. Use a candy thermometer to make sure the mixture reaches a temperature of 104 degrees C.

Carefully keep stirring, and if this mixture starts to foam (little surface bubbles), stir in 1/2 tsp of butter. Once the mixture has reached 104C, carefully ladle this solution into hot sterilized jars, leaving 1/2" or 1cm headspace.

Remove air bubbles with a non-metallic utensil and adjust the headspace. Wipe the rim with a clean cloth. Place a new hot lid on the jar and screw on a metal ring.

Place these jars on a tea towel on the counter to cool, set and seal.

Do not move them for 24 hours.

Store in a dry cool place. Yields approximately 6 250ml jars