



Rocky Creek Valley Farm

DANDELION

Taraxacum officinale

Dandelion Jelly

3 cups of dandelion petals—separate yellow from green!! Use yellow.
3 cups of water
2 tablespoons lemon juice
3 cups of sugar
1 box of pectin

Start by making a strong infusion (tea) from the dandelion petals. Bring the water to boil and pour over the petals. Cover and allow to infuse, preferably overnight. Strain out the petals and retain the liquid. Warm the liquid and add sugar and lemon juice. Boil 1 minute. Add the pectin as per the pectin instructions. Pour into sterilized jars.

Jelly will be honey consistency and it will TASTE like honey! It's one of dandelion's secrets!!