

TIM FARMER'S COUNTRY KITCHEN

DANDELION JELLY

Yield: 4 - 4 ounce Jars

1 cup dandelions (yellow parts)

2 cups water

Boil yellow parts of the dandelion in water for 3 minutes. Pour through strainer. Reserve 3/4 of strained liquid.

3/4 cup boiled liquid

3 teaspoons pectin

2 drops vanilla

1 tablespoon lemon juice

1 1/2 cups sugar

Pour boiled liquid back into pan and stir together with pectin, vanilla and lemon juice. Bring to a boil. Pour in sugar and stir. Boil low/medium for 3 minutes. Pour into jars, wipe rim and cover with lid. Let sit to solidify.

