

Fireweed Jelly

By GakonaBaby on February 02, 2007



★★★★★ 5 Reviews



Photo by bonitabanana



Prep Time: 1 hrs **Total Time:** 1 hrs 20 mins **Serves:** 8, **Yield:** 4 8 ounce jars

Ingredients

- 2 1/2 cups fireweed juice
- 1 teaspoon lemon juice
- 1/2 teaspoon butter
- 1 (1 3/4 ounce) packages dry pectin
- 3 cups sugar

Directions

1. For fireweed juice: Harvest about 8 packed cups of fireweed flowers. Rinse thoroughly and put in 2 quart pot. Add just enough water to make water level just below top of packed flowers. (Juice should be a deep purple color when finished. If too much water is used in boiling process, juice will be a brownish color. More water can always be added after flowers are boiled to increase amount of juice.) Boil flowers in water until color is boiled out and petals are a grayish color. Ladle juice into jar through cheesecloth to strain.
2. Warm fireweed juice, lemon juice and butter on stovetop.
3. Add Sure-Jell, bring to boil and boil hard for one minute.
4. Add sugar and bring to full boil for one minute. Skim top of jelly.
5. Pour into pitcher(makes it easier to fill jars)and skim again.
6. Fill sterilized jars leaving 1/8 inch space at top. Process in hot water bath for 10 minutes.

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