

Fireweed Jelly

By GakonaBaby



Prep Time: 1 hr **Total Time:** 1 hr 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.

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (82 g)		Total Fat 0.2g	0%
Servings Per Recipe: 8		Saturated Fat 0.1g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.6mg	0%
Calories 312.8		Sugars 74.8 g	
Calories from Fat 2	1%	Sodium 15.3mg	0%
		Total Carbohydrate 80.6g	26%
		Dietary Fiber 0.5g	2%
		Sugars 74.8 g	299%
		Protein 0.0g	0%

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