

Taste of Summer Queen Anne's Lace Jelly

Ingredients

- 20-30 large queen Anne's lace head (about 2 cups packed)
- 3 cups granulated sugar
- 1 box low-sugar pectin
- 2 large lemons

Steps

1. Remove the stems and green bits from the queen Anne's lace flowers. Place them in a heat-safe bowl. Boil 5 cups of water and pour it over the flowers. Cover with a plate, and allow to steep for about half an hour. While you are waiting, zest and juice your lemons, reserving both.

2. After 30 minutes, use a cheesecloth or nut-milk bag to remove all the solids from the tea. Transfer to a saucepan with the pectin, and whisk well until the pectin is dissolved. Bring the tea to a boil, and once you've reached a boil add the sugar. Bring the mixture back to a boil and boil for 1-2 minutes before taking off the heat. Add the lemon juice and zest, stir, and remove any foam from the top.

3. If you want to stop now, you can transfer the jelly to jars and place in the fridge. To make it shelf-stable, you can use a hot water bath canner. Pour the jelly into sterilized jars, leaving a quarter inch headspace. Wipe the rims clean, and place new canning lids with rims on your jars. Place the jars in a pot of water tall enough to cover the jars, working in batches if necessary. Bring the water to a boil, and boil for 10 minutes. Remove from the heat and cool. After 24 hours, your jars should be sealed and your jelly set.

