

Homemade Step by Step

This is the perfect Summer time recipe, brought to you by www.food.com!

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.

Recipe:

- 1. Warm fireweed juice, lemon juice, and butter on stovetop
- 2. Add Sure-Jell, bring to boil and boil hard for one minute
- 3. Add sugar and bring to full boil for one minute. Skim top of jelly.
- 4. Pour into pitcher (makes it easier to fill jars) and skim again.
- 5. Fill sterilized jars leaving 1/8 inch space at top. Process in hot water bath for 10 minutes.

Ingredients

2 ½ Cups Fireweed Juice

1 Tsp Lemon Juice

½ Tsp Butter

1 (1 ¾ ounce) Package

Dry Pectin

3 Cups Sugar

Ready In

1hr 20mins

Yield

4 8oz Jars