

HONEYSUCKLE JELLY

(makes: 7 half-pints)

4 cups honeysuckle flowers

4 cups boiling water

1/4 c. lemon juice

4 cups sugar

1 package liquid pectin

First you need to make an infusion to draw the flavor out of the flowers. Prepare the flowers by removing the tiny green tip at the base of the petals. Next, bring 4 cups of water to a boil in a large saucepan, turn the heat off, then add the honeysuckle flowers you've gathered and allow them to steep for about 45 min., stirring occasionally. Strain the flowers from the liquid. You need two cups of the infusion for this recipe. In the same saucepan, stir together 2 cups flower infusion, the lemon juice, and the sugar - bring it to a hard boil that won't stir down. Add the pectin and boil for 2 minutes, reduce the heat if necessary to avoid boiling over. Ladle the jelly into hot, sterilized jars, and screw on the lids. Allow it to cool for 24 hours, then test the lids to make sure the jars are properly sealed. Store in the refrigerator after opening. If you won't be using it right away, you can process the jelly in a water bath canner.