

Kudzu Blossom Jelly By Helen Wright on Thursday, September 12, 2013 at 7:04pm

4 cups kudzu blossoms

4 cups boiling water

1 Tablespoon lemon juice

1 (1 3/4 oz.) package powdered pectin

5 c.ups sugar

1. Wash kudzu bloossoms with cold water, and place them in a large bowl. Pour 4 cups boiling water over blossoms, and refrigerate 8 hours or overnight.
2. Pour blossoms and liquid through a colander into a Dutch oven, discarding blossoms.
3. Add lemon juice and pectin; bring to a full rolling boil over high heat, stirring constantly.
4. Stir in sugar; return to a full rolling boil and boil, stirring constantly 1 minute. Remove from heat; skim off foam with a metal spoon.
5. Quickly pour jelly into hot, sterlized jars filling to 1/4 inch from top. Wipe jar rims. Cover at once with metal lids and screw on bands.
6. Process in boiling water bath 5 minutes. Cool on wire racks.

Yields 6 half-pint jars.

Note: Blossom liquid is gray until lemon juice is added.