

## **Lavender Jelly**

3 1/2 cups water

2 cups fresh lavender flowers

juice of 1 lemon (1/4 cup)

1 (1 3/4-ounces) box powdered pectin or 1 pouch (3-ounces) liquid pectin

4 cups sugar

Prepare a waterbath canner, and 5 half pint jars and lids, as directed in the pectin instructions. In a large saucepan over high heat bring water just to a boil. Remove from heat, stir in lavender flowers, and let steep for 20 minutes. Strain mixture through a wire mesh strainer into a deep pot. Discard the flowers. Stir in lemon juice and pectin, and continue stirring until the pectin is dissolved. On high heat, bring the mixture to a boil, and add sugar. When the mixture returns to a hard rolling boil, continue boiling for 2 minutes. Remove from heat and transfer the jelly into hot sterilized jars. Filling them to within 1/4 inch of the top, wiping any spills off the top. Put on lids and rings. Process in the waterbath canner for 10-15 minutes. Makes five 1/2 pints.