

Queen Anne's Lace Jelly

(From Dolores Davidson in Macon, GA)

18 large Queen Anne's lace flower heads
4 Cups water
1/4 Cup lemon juice
1 pkg. powdered pectin
3 1/2 Cups + 2 Tbsp. sugar

Bring water to a boil. Remove from heat. Add flower heads (push them down into the water). Cover and steep 30 minutes. Strain.

Measure 3 Cups liquid into 4-6 quart pan. Add lemon juice and pectin. Bring to a rolling boil, stirring constantly. Add sugar and stir constantly. Cook and stir until mixture comes to a rolling boil. Boil 1 minute longer, then remove from heat. Add color (pink) if desired. Skim.

Pour into jars leaving 1/4" head space. Process in hot water bath for 5 minutes.

Makes about 6 jars.