

Honeysuckle Jelly

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Ingredients

6-7 cups yellow honeysuckle blossoms, remove green tips
6 tablespoons powdered pectin
4 cups of boiling hot water
1/3 cup of fresh lemon juice
4 1/2 cups of granulated sugar

Directions

Gather your honeysuckle blossoms. Remove all greens and debris. Rinse in a colander.

When removing the green tips don't remove the stamen, it will pull all that amazing flavor out.

Boil 4 cups of water.

Place the honeysuckle blossoms in a tall jar or pitcher with a lid, and pour the hot boiling water over them. Allow this to sit for 12 hours (overnight).

Using a sieve, strain the flowers from the Infusion Water.

Heat the infusion water in a large pot on the stove until boiling. Add the powdered pectin and the lemon juice. Boil for 1 minute, stirring frequently. Stir in the sugar and heat continue heating on medium high stirring constantly.

When the mixture hits 220 degrees you're done.

Ladle the liquid into the jars leaving about a 1/2" of head space at the top.

Seal the jar with the lids. Flip the jars upside down for about 10 minutes.

Flip them upright and place in a cool, dry place for 24 hours to continue cooling. You should hear them pop when they seal.

When completely cooled, be sure to test jars for proper sealing.