Rose Petal Jam

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup rose petals (clean, with no pesticides - any color)3/4 cup waterJuice 1 lemon2 1/2 cups sugar1 pkg. powdered pectin3/4 cup water

Instructions

1. Be sure to use only chemical-free roses.
2. Pick about 2 dozen unblemished roses (you only need a cup full of petals)
3. Pull the petals from the roses and clip off the white spots at the base.
4. Put the petals, water and lemon juice in a blender.
5. Blend until smooth, then gradually add sugar.
6. Run blender until mixture is smooth and sugar is completely dissolved.
7. In a non-reactive sauce pan, stir pectin into water. Bring to a rolling boil for 1 minute, stirring constantly.
8. With blender running on low, gradually add pectin, about an 1/8 cup at a time until you reach desired consistency (too much pectin will make jam gelatenous).
9. Blend only until thoroughly mixed.
10. Pour into clean, dry glass jars.
11. Will keep refrigerated for one month.
12. Use to fill donuts, ice cakes, or on toast...the possibilities are endless!