



Rose Petal Jam

Yield: 6-1/2-pint jars

The aroma of fragrant roses is intoxicating. A little village below the French Alps in the South of France produces the best rose petal jams. Here is my recipe.

8 oz (measure with a scale)

4-1/2 cups

6 cups

9 tbsp

1 tbsp

*rose petals, purchase or use without any pesticides, also if they are not fragrant they will not have any taste.

water, filtered

granulated sugar

freshly squeezed lemon juice

fruit pectin, dried

1. Use only the petals, cut off any of the centers or white parts of the roses. Try to use the full roses instead of the buds.
2. Take a large bowl of water and submerge the petals, drain them of by gathering them out of the water, trying to just strain them off as the soil and dirt will fall to the bottom of the water. Do three times total. Then place into a salad spinner.
3. In a heavy saucepan, fill with filtered water, add washed petals. Stirring with a wooden spoon, the petals will start to “cook down”. Bring to a gentle simmer for 10 minutes.
4. Add 5 cups of the sugar, Stir to dissolve, about 3 minutes. Add lemon juice. Simmer for 10 minutes.
5. In a bowl, blend remaining sugar (1 cup) and the pectin. Sprinkle into the mixture while cooking, stirring the entire time. Simmer for 20 minutes.
6. Place into prepared canning jars and can according to the manufacturers.

*In Southern California I purchase roses from my farmers market.