

Wild Rose Honey

<http://userealbutter.com/2019/07/28/wild-rose-honey-recipe/>
from [Learning Herbs](#)

a clean jar with lid
enough clean* wild rose petals to fill the jar (not tightly packed)
enough honey to fill the jar

* I put the plucked wild rose petals in a colander, cover the colander tightly with another colander or a plate, hold the two pieces together and shake the petals vigorously for 5 minutes. It helps to remove any lingering bits of vegetation or bugs from the petals.

Place the rose petals in your jar without packing them tightly. Gently warm the honey in a small saucepan until it flows easily and remove it from the heat. Fill your jar with the warm honey. Stir the honey and rose petals together, releasing any air bubbles from the jar. Add more honey to top it off if there is space in the jar. Seal and let infuse for at least 3 days. Store on the counter or in the refrigerator.