

Wild Rose Petal Jam

<http://userealbutter.com/2016/07/03/wild-rose-petal-jam-recipe/>
from *Feasting at Home*

1 oz or 2 cups lightly packed fresh wild rose petals or petals of unsprayed roses*
1 1/2 cups water
scant 1 tsp Pomona's fruit pectin**
2 cups granulated sugar
3 tbsps fresh lemon juice
scant 1 tsp calcium water (if using Pomona's pectin)***

*1 cup of fresh rose petals equals 1/3 cup of dried rose petals

**You can substitute 1 tsp powdered pectin for Pomona's fruit pectin (you'll still want to stir the powdered pectin into the sugar before adding to the rose petal tea) or 1 tbsp liquid pectin which should be stirred in after adding the lemon juice.

***To make calcium water, mix 1/2 tsp calcium powder with 1/2 cup water and shake well.

Combine the rose petals and water in a medium saucepan. Bring to a gentle simmer for 10 minutes. In a medium bowl, stir the Pomona's pectin into the sugar. When the rose petal tea is done simmering, stir in the lemon juice and calcium water. Bring the liquid to a full boil and add the sugar mixture, stirring vigorously for 2 minutes until the sugar has dissolved. Return the jam to a full boil, then reduce to a simmer. Simmer 20-30 minutes, depending on how thick you like your jam. The final set jam will be thicker than its consistency when hot. Pour into canning jars and let cool. Refrigerate or freeze for up to several months. Makes 2 cups.