

ROSE PETAL JAM

INGREDIENTS

1 lb. red rose bud petals

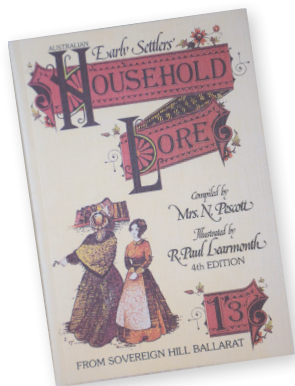
1 pint water

Juice of 2 lemons

3 lbs sugar

METHOD

1. Cut petals into thin strips arrange on plates and sprinkle with lemon juice. Stand overnight.
2. Put in saucepan with the water. Bring to boiling point and strain.
3. Keep aside half of the petals.
4. Return water to saucepan, add sugar and remaining lemon juice. Add conserved petals.
5. Simmer gently for 30 minutes. Cool a little before bottling.



Extract from
'Early Settlers' Household Lore'.
Available from the
Sovereign Hill Online Shop