

## RECIPE – REDBUD JELLY

One quart jar of redbud blossoms  
2 cups boiling water  
3 Tablespoons lemon juice  
3 Tablespoons Sure-Jell powder  
2 cups sugar  
2 teaspoons butter



Gather a quart jar of fresh redbud blooms.

Check for insects and twigs as you sprinkle your blossoms in a container large enough to hold them and 2 cups of water.

Heat 2 cups water to a boil and pour the over the blossoms. Stir your mixture gently then cover until cool. For best results, cool in a refrigerator overnight.

When cool, strain your redbud liquid through a fine mesh strainer, cheesecloth or coffee filter to ensure that all particulates are filtered out of the liquid. Press the liquid from the blossoms.

Heat your redbud liquid to boiling. Add lemon juice and Sure-Jell and then bring once again to boil. Then add sugar and butter, then heat to boiling and boil hard for 1 minute. Use a whisk to continually stir. Fill prepared, sterilized jars and seal in a hot water bath for ten minutes. Produces about 3 half-pints.