Homemade Violet Jelly

- 2 to 3 cups loosely packed violet blooms
- the juice of one large lemon
- 2 1/2 cups boiling water
- 1 package of Sure-Jell pectin
- 3 1/2 cups sugar

First you'll want to make your violet infusion. Gather two to three cups of violet blossoms and pour 2 1/2 cups of boiling water over them. The mixture will begin to turn aqua then eventually a deep blue or purple depending upon the shades of violets used.

After the violets have infused for a sufficient amount of time, strain and add the juice of one lemon. The blue will quickly turn a bright pinkish violet – if you have kids, they might enjoy watching this change too!

Now, you'll make the jelly just as the Sure-Jell pack instructs. Mix the pectin with the flower juice/lemon mixture and stir over high heat until it reaches a heavy boil. Boil for one minute then add the sugar all at once. Keep stirring, return to a boil for one minute. Remove from heat and quickly ladle into prepared jars. Process in a water bath for five minutes. Remove from water and let sit for 24 hours.

Serve with hot homemade rolls and enjoy!

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