



Marigold Jelly

Ingredients

- 1 cup flower petals
- 1 cup boiling water
- $\frac{3}{4}$ cup sugar
- 1 $\frac{1}{2}$ tsp lemon juice
- $\frac{1}{2}$ tsp powdered pectin

Recipe from: <https://prospectthepantry.com>

Presented in part by

CORNERSTONE



FOUNDATION

OF NORTHEASTERN WISCONSIN, INC.

Directions

- Cut petals from bracts and rinse to remove dirt.
- Pour boiling water over the petals and let steep 15 minutes. Drain the liquid and discard the petals.
- Measure the liquid and add $\frac{3}{4}$ that amount sugar. Add lemon juice.
- Bring mixture to boil in large saucepan and add pectin. Boil about 6 minutes.
- Can be canned or stored in fridge.



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Marigold Fun Facts

1. Marigolds are known to have many healing properties. They are especially good for your skin and eyes.
2. You can use marigolds in an ointment and put it on burns and rashes to help soothe them.
3. Planting marigolds in your garden can help keep bugs away.
4. Some believe marigolds can predict when it will rain – it's said that if the blossoms open in the morning, it will rain later in the day.

Fun Ways to Eat Marigolds

1. Marigold Jelly
2. Marigold Tea
3. A garnish for salads
4. Marigold Bars
5. Marigold Petals w/ Cream Cheese and Crackers