



Skeena Diversity's International Cooking Online

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DANDELION HONEY Pampeliškový med by Saša Loggin

Ingredients

400 dandelion flowers
2l water
1-2 lemons, sliced
2kg white sugar

Recipe

1. Pick 400 dandelion flowers in full bloom
2. Wash well with running water to get all the little critters out
3. Pour 2 litres of water in a large pot
4. Add washed dandelions and slices 1-2 lemon (based on your taste)
5. Bring to boil and cook on medium heat for 15 minutes
6. Let sit for 12-24 hours
7. Strain dandelion juice using cheese cloth
8. Add 2 kg white sugar
9. Bring to boil and simmer on med-low heat for 1.5 hrs
10. Scoop extra foam and any floaties
11. Stir frequently
12. Test with a spoon fool on a plate mixture is thick enough
13. When done, let sit for a few minutes
14. Pour in to clean jars and enjoy as you would enjoy any honey 😊