

Dandelion\_Wine\_2004.txt

Dandelion Wine

5 quarts blossoms ( pack tight)

5 quarts water

3 lbs. sugar ( yeah I know- but honey didn't work right)

1 orange

1 lemon

1 pkg. dry active yeast-

1 slice whole wheat toast.

Add 5 quart boiling water to blossoms. Let set covered for a day.

Day 2 strain off blossoms.

Add citrus juice to the dandelion tea- also put in peel.

Boil 30- 60 minutes. Cool to room temp.

Toast bread. Add water to yeast(warm) and just enough to make a paste. Spread on whole wheat . Float in the juice for 3 days.( covered)

Strain and let rest 1 day. Strain into bottles jars and drink in 3/4 months.