

Rose Recipes **(Courtesy of Chef Colleen McGuirk)**

Rose Infused Iced Tea

Ingredients

3 cups fresh rose petals
3 cups water
½ tsp. lemon juice
6 cups favorite iced tea

Preparation

Use organically grown, fragrant rose petals. Pick through petals to remove any bugs or debris and rinse petals well. Mix water and petals in sauce pan, bring to a boil and add ½ teaspoon of lemon juice.

Allow rose water to sit at room temperature for 8-10 hours. Mix with your favorite iced tea. For special presentation, line ice cube tray with rose petals, add water and freeze. Use ice cubes for serving iced tea.

Rose Jam

Ingredients

3 cups fresh rose petals
3 cups sugar
3 cups water
3 tblsp. Lemon Juice
1/3 cup classic pectin
pinch of salt

Preparation

Use organically grown fragrant rose petals. Pick through petals to remove any bugs or debris and rinse petals well. In large sauce pan bring rose petals, water, sugar and lemon juice to a boil. Lower heat and simmer for 30 minutes until syrupy. Add pectin bring to a boil for 1 minute and remove from heat. Follow classic canning methods to jar jam.

Rose Jam is an excellent addition to cookies, sandwiches, appetizers or any dish which calls for jam, jelly or preserves.