

Crystal Rose Petal Jam

For the most fragrant and attractive jam use brightly colored tea roses, or any other fragrant roses. I am using light pink roses from my garden – although they do not make the most colorful jam, I am sure the roses are not sprayed. I am suggesting a small batch recipe for those, who, just like me, only have one or two rose bushes. The recipe can be doubled.

Recipe by **Mathias Bonnet** | Created on **Nov 20, 2021**

Ingredients

- 2 ounces freshly picked rose petals
- ½ cup white sugar, divided
- 1 cup water

Directions

- Wash rose petals and dry them using a salad spinner or paper towels. Trim and discard white bases of petals.
- Place rose petals in a bowl; add 2 tablespoons sugar. Rub petals with your hands until sugar draws out liquid from the petals. Pour liquid into a separate bowl and reserve.
- Bring water to a boil in a saucepan. Stir in remaining 6 tablespoons sugar. Cook over medium heat for 2 minutes. Remove from heat and let cool, about 15 minutes.
- Place rose petals in the cooled syrup. Bring to a boil; reduce heat to low, and cook, about 5 minutes. Add reserved liquid. Continue cooking, stirring occasionally and skimming off any foam that rises to the top, until syrup is reduced, about 15 minutes.

Nutrition Facts

Serving: **1 /2 cup** | Calories: **96.8 kcal** | Carbohydrates: **25 g** | Sodium: **1.8 mg** | Sugar: **25 g**

Categories

Side Dish

Sauces and Condiments Recipes

Canning and Preserving Recipes

Jams and Jellies Recipes