

15 ACRE HOMESTEAD

A woman with long blonde hair, wearing a plaid shirt, is shown in profile from the chest up, blowing a dandelion seed head. The background is a soft-focus landscape of rolling hills under a bright, golden sunset sky. Numerous dandelion seeds are captured in mid-air, floating around the woman. The overall mood is peaceful and nostalgic.

*Simple and
Easy Dandelion
Recipes*

FREE DOWNLOAD

RECIPE

TITLE

Dandelion Syrup

PREP TIME

10 Minutes

TOTAL TIME

1 Day, 55 Minutes

INGREDIENTS

12 ounces dandelion flowers
water

1 1/2 Cups raw cane sugar

1 Lemon, juiced



DIRECTIONS

Pick petals from stems. Measure 5 1/2 oz. of petals, discard stems and leaves.

Transfer petals to a container and cover with water, cover, steep 24 hours in a dark place.

Drain through a fine mesh seive into a saucepan, squeeze petals with your hand until dry as possible. Stir in sugar and lemon juice, bring to boil over medium heat.

Simmer uncovered until thin syrup forms, 45 minutes. Cool until thickens.

Pour into a bottle and refridgerate.



RECIPE

TITLE

Dandelion Tea

PREP TIME

10 Minutes

TOTAL TIME

40 Minutes

INGREDIENTS

1 Tblsp. dandelion flowers or stems

5 Ounces boiling water

Sugar to taste

1 Lemon, juiced



DIRECTIONS

Steep one Tablespoon of dandelion stems or flowers for 30 minutes in 5 ounces of boiling water.

Strain the ingredients. (*can eat the parts used if you so choose!*)

Add whatever type of sweetener you use for regular tea and juice from a lemon if so desired.

Note: This can be made as hot or cold tea and can be doubled or tripled as needed.



RECIPE

TITLE

Fried Dandelions

PREP TIME

10 Minutes

TOTAL TIME

20 Minutes

INGREDIENTS

Dandelion Blossoms

1 Egg

1 Cup Milk

1 Cup Flour

1/2 tsp. salt

1 pinch pepper

Deep fryer



DIRECTIONS

Rinse newly picked blossoms in cool, salted water. Cut off stem ends leaving just the blossoms intact.

Dry petals of excess moisture.

Make batter by combining egg, milk, flour, salt and pepper. Dip flowers into the batter then into deep fryer set at 375 F. Fry just until they are light brown.

Drain on paper towels and sprinkle with salt to taste.

