

Rose Petal Jam

Developed by Gayla Pedersen

Produced with support from the
U.S Fish and Wildlife Service,
Kodiak National Wildlife Refuge.



MATERIALS:

Large Saucepan
Small Mason Jars
2 Cups lightly packed fresh rose petals or 2 oz dried rose petals
1.5 Cups water
2 Cups sugar
3 oz (1 Packet) Liquid Pectin
3 Tablespoon Lemon Juice

CAUTION: All use of wild plants is done at the user's own risk. The Alutiiq Museum and its partners accept no responsibility for experimentation.

Step One: Collect Rose Petals

1. Harvest on a sunny day so that your petals are dry and ready to use.
2. Wild roses are usually found bordering a forest or stand of trees in a sunny location. Only the petals should be harvested. You do not want to pull off the sepals (green base of the bloom). This allows rosehips to fully develop into fall fruit and reduces waste. Rosehips can be harvested in the late fall, after a few frosts.
3. Do your gathering at least 50 feet from any paved areas.



Dora Aga drinking rose petal tea , Larsen Bay, November 1990. Kodiak Area Native Association Collection, Alutiiq Museum, AM4:175. Photograph by Priscilla Russell.



Dora Aga collecting Nootka rose petals with her grandson, Adrian Rastopsoff, Larsen Bay, July 1990. Kodiak Area Native Association Collection, Alutiiq Museum, AM4:76. Photograph by Priscilla Russell.

Step Two: Prepare Rose Petals

1. Lay the rose petals on a towel and ensure that they are dry and bug-free.
2. Do not wash the rose petals. This can cause them to wilt and retain additional moisture.

Step Three: Make the Jelly

1. Measure 2 cups of loosely packed rose petals and pour into your pot.
2. Add 1.5 cups of water and 2 cups of sugar. Stir thoroughly to ensure that sugar and water are fully combined. Simmer for 10 minutes.
3. At first the mixture will seem very dry, but after the sugar melts and the petals release their moisture there will be more liquid in the pot.
4. After 10 minutes of simmering the mixture, add 3 oz of pectin and stir for three minutes to distribute. Simmer 10 more minutes.
5. Add 3 tablespoons of lemon juice and simmer an additional 10 minutes. Your mixture will cook for a total of 30 minutes.
6. Cool slightly and then pour into your mason jars. Allow to cool completely before putting on the lids. Keep in the refrigerator. Jam is good for up to two months.
7. If you prefer, you can strain out the rose petals with cheesecloth before jarring.

Link to video instructions: <https://vimeo.com/580506397>