



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Mint**

Mint Jelly

Ingredients:

- 1 ½ cups fresh mint
- 2 ¼ cups water
- 3 cups sugar
- 1 lemon, juiced
- 3 drops food coloring (optional)
- 3 oz pectin

Directions:

In a 2-quart sauce pot, bring the water and mint to a rolling boil for 1 minute. Remove from heat, cover to let stand for 15 minutes. Strain the mixture and return it to the sauce pot. Add the food coloring, lemon juice, and sugar, stirring to dissolve and bringing to a second boil for a full minute. Add the pectin, stirring to dissolve and bring to a boil once more for another minute. For safety reasons, do not walk away during this process. Remove the sauce pot from the heat and let sit for a few minutes to cool slightly. Pour the hot jelly into a container and allow to cool completely before placing in the refrigerator.

*If you'd like to heat this recipe up a bit, add two whole fresh jalapenos to the mint and water at the beginning of this recipe. Remove the jalapenos when straining the mint.