



Dandelion Wine

This very old dandelion wine recipe utilizes the bane of homeowners. I found this in 1993 when a flood left our front yard full of beautiful, very large dandelions. The blossoms cannot have been sprayed with any pesticides and should be thoroughly rinsed.

Submitted by **Elle** |

Prep Time: 1 hr
Additional Time: 17 days 15 mins
Total Time: 17 days 1 hr 15 mins
Servings: 32
Yield: 4 (1-quart) jars

Ingredients

- 1 quart yellow dandelion blossoms, well rinsed
- 1 gallon boiling water
- 8 cups white sugar
- 1 orange, sliced
- 1 lemon slice
- 1 (.18 ounce) package wine yeast

Directions

Step 1

Place dandelion blossoms into boiling water and let sit for 4 minutes. Remove and discard blossoms. Let water cool to 90 degrees F (32 degrees C), about 10 minutes.

Step 2

Stir in sugar, orange, lemon, and yeast; pour into a plastic fermentor and attach a fermentation lock. Let the wine ferment in a cool area until the bubbles stop, 10 to 14 days.

Step 3

Siphon the wine off of the lees (sediment) and strain liquid through cheesecloth before bottling in four sterilized 1-quart canning jars.

Step 4

Age the wine at least 1 week for best flavor.