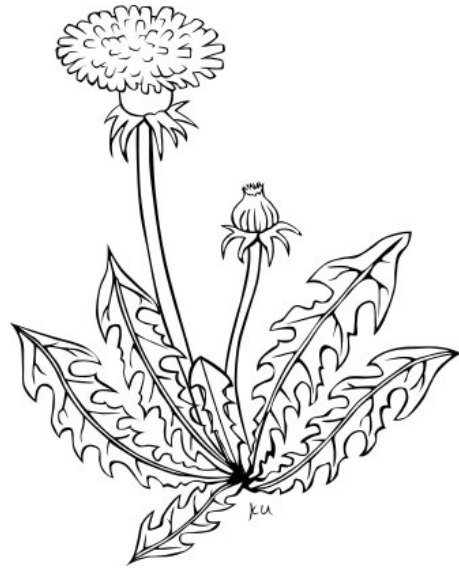


# Éamon's Own DandyLion Wine

## Ingredients:

- 2–3 quarts Dandelion flowers, all green bits removed
- 1 pound raisins
- 1 lemon
- 2 oranges (or 1 oz sweet orange peel)
- 2 pounds sugar
- 1 gallon water
- 4 tsp. acid blend
- 1 tsp. yeast energizer
- Lalvin EC-1118 yeast



## Method:

1. Rinse the flowers well in a colander. Be sure you use only the yellow blossoms— the green bits will make the wine bitter.
2. Bring the water to a boil, and add the flowers. Turn off the heat, and cover tightly for 48 hours.
3. After two days, zest the citrus. Bring the flowers and water to a low boil. Add the acid blend, zest, and sugar, and continue to boil for an hour.
4. Let cool to 25°C/77°F, and transfer to the primary fermenter. Add the raisins, pulp and juice of the citrus (be sure no white pith goes in), yeast energizer, and yeast. Seal with an airlock.
5. Once fermentation is complete (about three to five days), strain well, and rack into the secondary. Top with cool water that's been boiled as necessary to reduce headspace to one inch.
6. Leave it in the secondary for about three to four weeks—it should begin to clear. Rack again for three months, then bottle.

Wine should be ready to enjoy around Christmas/New Year's.

Sláinte!