

Mrs Greenkeeper's



Own Corner

with Ann Mawson

We don't make the most of the common dandelion; the young leaves can be used as a vegetable, but never use large older leaves as they are unpleasantly bitter.

To Boil

About 2 lb. of young dandelion leaves, pepper, salt, 2 oz. of butter, 1 tablespoonful of lemon juice.

Wash the leaves well, then put them in a bowl, cover with water, add the lemon juice, then leave for an hour. Drain well, put them into a saucepan with 2 tablespoonfuls of boiling water, add a little salt, cook until very tender (about 20 mins.), press them very dry, then chop them up finely, put the butter in a saucepan add a little pepper and dandelion puree, make very hot, serve as you would cabbage, or you can also serve it with poached eggs, as a meal on its own.

Dandelion Salad

A bunch of very young dandelion leaves, 6 small pickled onions, 1 bunch of water cress, pepper, 2 tablespoonfuls of salad oil, salt, juice of a lemon, 1 tablespoonful of sugar.

Wash and drain the young dandelion leaves, also the water cress. Arrange

these round a glass bowl, mix together oil, lemon juice, sugar, and the seasonings. Mix well and sprinkle this dressing over the salad. Chop the pickled onions up, very finely, and scatter them over all.

Dandelion Wine

1 gallon of boiling water, 1 orange, 1 lemon, 2 quarts of dandelion flowers, 3 lb. of granulated sugar, $\frac{1}{2}$ oz. of yeast.

Pick the dandelions on a fine dry day. Pick the heads off and measure 2 quart jugs full.

Wash the flowers very well, and put them in a large bowl. Slice the orange and lemon thinly and add to the flower-heads.

Pour over them a gallon of boiling water, stir well. Cover the bowl and leave for 10 days, but no longer.

Now strain the liquid off into another bowl, and stir in the 3 lb. of granulated sugar. On a piece of toast spread the $\frac{1}{2}$ oz. of yeast, and float on top. Cover the bowl and leave for another 4 days.

Remove the toast and strain again, then bottle. Be sure to cork very loosely at first.

It will be ready in 6 months, but better if left longer.

—Until September . . .