

Biff's Recipe for Dandelion Wine

Wait till the first dandelion blossoms. Second and third are OK, but with successive blossoms, the flowers become increasingly bitter and that bitterness is carried over to the wine, causing the imbiber to become irritable and prone to listening to old Marilyn Manson recordings. Body cutting and facial tattooing may also ensue.



Pick 4 quarts of flowers making sure to get as little of the stem as possible. (BTW, the leaves make a great salad, especially with Italian dressing.)

Add the 4 quarts of flowers to 4 quarts of water in an open container. (Note: Make sure the container is clean and free of Ebola, Lassa Fever and E.coli 0157:H7.) Let the mixture sit for 6 to 7 days. It's going to smell like death warmed over twice, so put it someplace where it won't offend guests and loved ones.



After 6 or 7 days, strain the fluid until it's as clear and free of flower top materials as possible. Cheese cloth or panty hose make great straining materials. You may have to repeat this process two or three times. (Note: Again, make sure everything is clean.)

Now, you should have just under 4 quarts of smelly dandelion liquid. To this, add 4 pounds of honey. For stronger wine, use 2 pounds of honey and 2 pounds of sugar. The taste won't be a lot different, but you may wake up in a ditch somewhere in Zeeland.

Now, add an ounce of brewer's yeast. You can buy this at the Bulk Barn or Scoop 'n Save. If you use anything other than brewer's yeast, your wine will taste like shit.

Now, add three lemons sliced into quarters. They'll float around on the top of the liquid.

Let this mixture sit uncovered for 6 or 7 days. It'll fizz a lot and smell awful at first, but the smell will improve somewhat as the mixture ferments. Scum will form on the surface. Ignore it. Just let the whole thing sit and pop away.



After 6 or 7 days, strain the mixture again, repeatedly, until the mixture is thoroughly clear. It'll have a golden tint.

Pour it into bottles, but don't cork or screw the top on until the mixture stops working (i.e., fizzing up). As soon as the fizzing stops, cork or screw top the bottle and let it sit in a cool dark place for at least a month. Three or four months is best.

When you open it, do so over a sink. It may be very bubbly, like Champagne. Don't worry if it's not bubbly. Dandelion wine has this weird thing about making up its own mind about whether it will be bubbly or not from year-to-year. Drink with great caution.

Some facts about dandelions:

Dandelions are NOT weeds! They are wild vegetables.

According to the USDA, dandelions are more nutritious than broccoli and spinach.

In Pueblo, Colorado it is illegal to grow dandelions.

Dandelions are helpful medicinally: as a diuretic, to cut fats, to reduce gas, for kidney stones, cancer, diabetes, to cleanse the blood, for weight reduction, for vision, for your skin and acne, for bowel functions, to lower blood pressure and serum cholesterol, and for anemia.

Dandelions may be used in many recipes, for beverages, omelets, salads, juices, gelatins, quiche, soup, pasta dishes, breads, pizza, gravy, dips, spreads, pies, cookies, jelly's, waffles, fritters, wind, pudding, and even ice cream!

All parts of the dandelion are useable. The leaves for greens, the blossoms for wines and jelly, and the roots for coffee.