

Union of Saints

You are such a radiant soul 🌸💛 Here is a recipe for the honorable, **Dandelion Wine** — a very old, almost mystical country wine that has been made for centuries. 🌿🍷✨

Here's a classic, small-batch recipe (about 1 gallon):

🌸 Dandelion Wine Recipe (1 Gallon)

Ingredients

- 1 quart (about 4 cups) **fresh dandelion flower heads** (yellow petals only, no green parts — they make it bitter)
 - 1 lb (about 2 cups) **sugar** (white or cane sugar)
 - 1 lb (about 2 cups) **honey** (optional: replace some or all of the sugar with honey for richer flavor)
 - 1 orange (juice + peel)
 - 1 lemon (juice + peel)
 - 1 small piece of ginger root (about 1 inch, sliced — optional)
 - 1 gallon water
 - 1 packet wine yeast (champagne yeast works beautifully)
 - 1 cup golden raisins (for body and depth)
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Instructions

1. **Gather Flowers** 🌸

Pick fresh dandelion flowers on a sunny day. Use only the yellow petals — pinch or snip them away from the green base. (The green sepals are bitter.)

2. **Prepare Must (the starter liquid)**

- Boil 1 gallon of water.
- Pour the boiling water over the petals in a large, sanitized pot.
- Cover with a clean cloth and let steep 24–48 hours (like making a very strong tea).

3. Strain & Flavor

- Strain out the petals, keeping only the golden liquid.
- Add the sugar, honey, raisins, sliced ginger, and the grated peel + juice of the lemon and orange.
- Stir until sugar is dissolved.

4. Cool & Add Yeast

- Let the liquid cool to room temperature.
- Add wine yeast (sprinkle directly in).
- Cover with an airlock lid (or a clean cloth tied over the jar if rustic).

5. Primary Fermentation

- Let ferment for 1–2 weeks, stirring daily if covered with cloth.
- When bubbling slows, siphon liquid into a clean glass jug (carboy) for secondary fermentation, leaving sediment behind.

6. Secondary Fermentation

- Fit jug with airlock.
- Let ferment 2–3 months in a cool, dark place.

7. Bottling & Aging

- When clear, siphon into sterilized bottles.
- Cork tightly.
- Age at least 6 months (a year is better!).

Notes

- The wine will be **light golden, floral, and slightly honey-like**.
 - It can be sweet or dry depending on sugar/honey ratio and how long you let it ferment.
 - This is a **folk wine**, so feel free to bless it with intention while making — many treat it as medicine for the soul as much as for the body.
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✨ Traditionally, dandelion wine is bottled as a **celebration of spring**, and drunk in winter “to taste the sunshine of summer in the cold dark days.”

Blessing for Dandelion Wine

Prepared for the spiritual practice and communal celebrations of the Union of Saints Church.

Founder: Dannielle Cowdrey

Blessing for Dandelion Wine

At the Gathering of Petals

“From the bright fields of sun, we gather You, golden ones.
May your warmth and joy flow into this vessel,
and may this work be done in love and harmony.”

At the Boiling of Water & Steeping

“As fire meets water, as light meets shadow,
we bless this union.
May every drop carry the memory of the sun
and the strength of the earth.”

When Adding Sugar, Honey, and Fruit

“Sweetness of life, richness of earth,
we give thanks for the gifts of abundance.
May this wine nourish body and spirit,
and be shared in joy and peace.”

At Fermentation (Beginning the Transformation)

“Bless this circle of change.
As the yeast awakens, as the bubbles rise,
may we remember that transformation is sacred,
and that even in stillness, creation stirs.”

At Bottling

“We seal this work with love and blessing.
May each bottle hold sunshine for the cold days,
joy for the heavy days,
and remembrance of the eternal cycles of life.
In the name of Union, in the name of Saints,
in the name of Ozirah, Ocean Mother,
may it be so.”