

## Rose Water



### Rose Water

1 1/2 cups distilled water  
1/2 cup (about 2 medium roses) fresh rose petals, rinsed  
Lemon juice

**In a small saucepan**, combine water and rose petals. Bring to a boil. Reduce heat to low. Cover and simmer for 20 to 30 minutes, or until rose petals have lost their color. Allow rose water to cool. Store in refrigerator, or freeze for later use.

**For immediate use**, pour 1 ounce rose water into a container with a lid. Add 2 to 3 drops of lemon juice. Refrigerate rose water.

**For longer storage**, freeze rose water in ice cube trays. Store in a freezer bag. Thaw one, approximately 1 ounce, ice cube of rose water. Pour into a container with a lid. Add 2 to 3 drops of lemon juice. Refrigerate thawed rose water.

**To use**, wash skin with a mild soap. Add 2 to 3 drops of rose water on a cotton ball. Dab rose water onto problem areas of skin.

**Makes** 12 ounces of rose water

**Cook's Note:** This recipe was tested with red roses. Lemon juice is used as a preservative for storage in the refrigerator. Use edible rose petals to make rose water for culinary recipes. This recipe doubles easily.