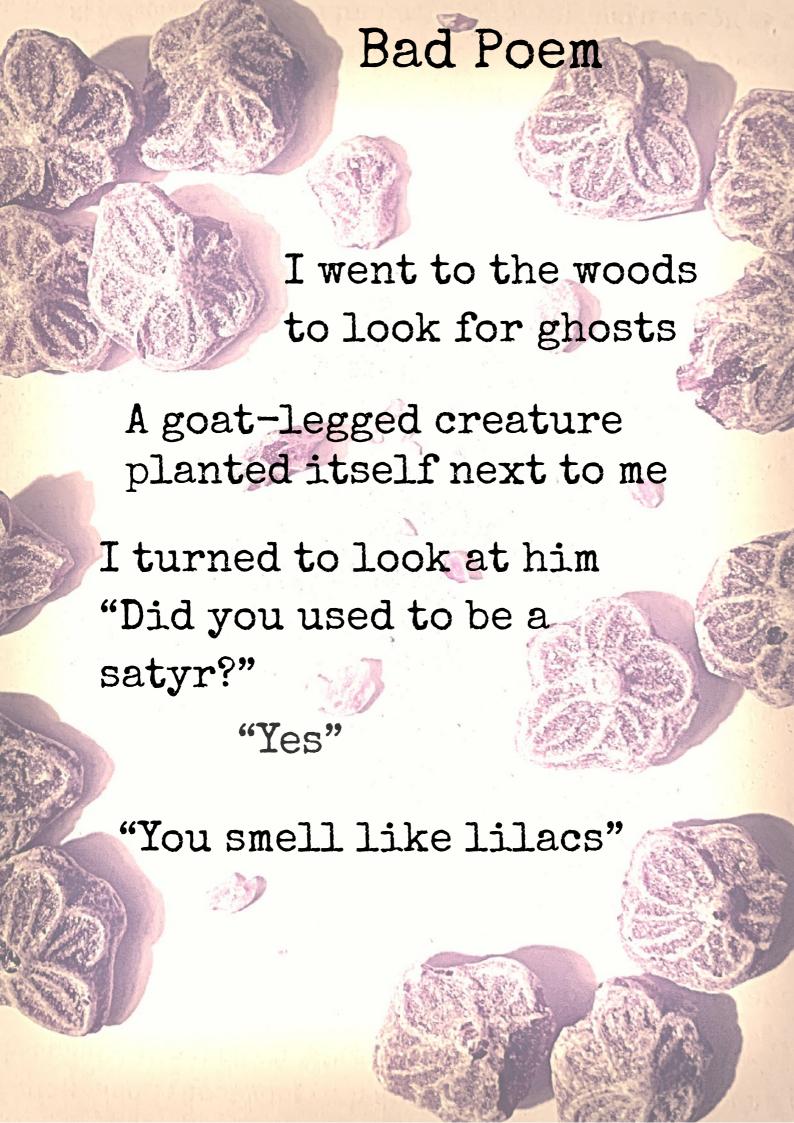
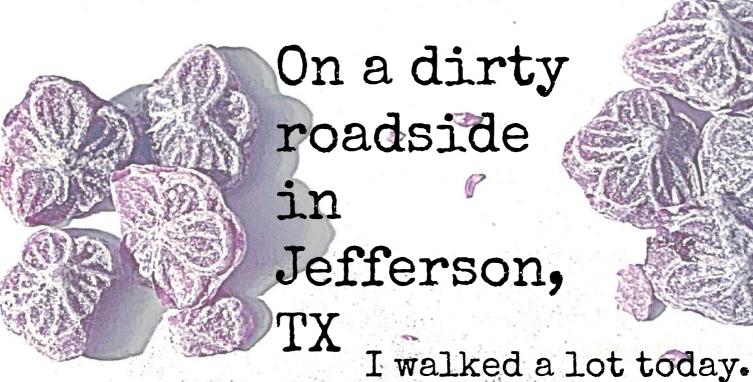
1/AM May 2021

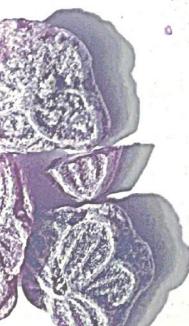




Up and down the same stretch of road. I've been hunting for dead emotions still lingering in this world. The wild violets stare at me like I'm crazy.

They must have been talking to

my ex-boyfriend.



Having a good laugh about my "interests."
Weirdo.



- 2 Cups Violet Flower Tea*
- 2 TBLS Organic Beef Gelatin flavorless
- Raw honey to taste

To Make Violet Tea

1. Gather 2-4 cups of violet flowers and pinch off the green backs. Boil 2-3 cups of water and pour over the violets. Cover and let steep for 2-6 hours. The longer it sits, the stronger the flavor. When it's done, strain the flowers.

Directions

- 1. Put the tea into a saucepan.
- 2. Add gelatin and let bloom; stir in to combine.
- 3. Bring to a simmer on medium heat and simmer for 10 minutes.
- 4. Remove from heat and let sit for a few minutes don't let it go too long, or it will get clumpy.
- 5. Add honey.
- 6. Place into gelatin mold, ice cube tray, glass baking dish
- 7. Refrigerate for 4-6 hours or overnight.





