Glycerin Pine Needles Recipe

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Supplies:
1 lb pine needles
2 pints glycerin
Water to cover

Equipment:
Large roaster that fits your oven - I buy the large aluminum ones at Sam’s club for food service and double them for extra strength.
Large tongs or something to turn the needles while in the hot bath
Plates to hold the needles in the bath.
Heavy duty rubber gloves—like the thick insulated orange ones Royalwood sells.

In the roaster - pour the 2 pints of glycerin and add the pine needles. I split the bundle in half and put the cell ends out with the tips overlapping slightly.
Add enough water to cover the pine needles.
Swish the mixture around a bit to help mix the glycerin and water.
Place the plates on each bundle of pine needles to keep them in the water and avoid having them burn in the oven.

Turn your oven up to 250. Check in about an hour to see how they are doing. You want a nice slow simmer. If it is going too strong, reduce the temperature to 225 or 200.

Allow to simmer for another hour.

Check the pine needles again—while wearing your gloves! - this time remove the plates and flip them around to see they are getting even heat and glycerin. They should be about the same color through the whole bunch.

If not, stir them up, replace the plates and leave them for one more hour in your oven.

When they are done, shut the oven off and allow them to soak overnight in the solution—as they will pick up more glycerin as they cool and it is MUCH SAFER removing the needles from the batch when they are cool.

I pull them out and into a bucket. Then rinse them very well with cool water—until it runs clear. Lay them out thinly on towels in an area with good air flow and allow them to dry. It can take up to a week or two, depending on the humidity. If you bundle them before the water is gone, they will mold.

If you wish to dye the needles, add 2 –3 packages of RIT to the glycerin before you add the pine needles. Be sure to stir it up well after you add the water.