

## Rhubarb-Strawberry Jam

Yield: About 7 or 8 half-pint jars

### Ingredients:

1 pouch liquid pectin

1 cup cooked red-stalked rhubarb (approximately 1 pound rhubarb and ¼ cup water)

2½ cups crushed strawberries (approximately 1½ quart boxes)

6½ cups sugar



### Directions:

- Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.
- Wash rhubarb and slice thin or chop; do not peel. Add water, cover, and simmer until rhubarb is tender (about 1 minute).
- Sort and wash fully ripe strawberries; remove stems and caps. Crush berries.
- Measure prepared rhubarb and strawberries into a saucepan. Add sugar and stir well.
- Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface. Boil hard for 1 minute, stirring constantly.
- Remove from heat and stir in pectin. Skim foam if necessary.
- Fill hot jam immediately into hot, sterile jars (half-pints or pints), leaving ¼ inch headspace.
- Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids.
- Process in a boiling water canner for 5 minutes in an altitude up to 1,000 feet or 10 minutes for 1,001 to 6,000 foot elevations.

*Source: "How to Make Jellies, Jams and Preserves at Home." Home and Garden Bulletin No. 56. Extension Service, United States Department of Agriculture. 1982. National Center for Home Food Preservation, June 2005.*