

STRAWBERRY RHUBARB JAM

YIELD: 48 SERVINGS OR 3 PINTS

INGREDIENTS:

- 3 CUPS FRESH OR FROZEN STRAWBERRIES
- 6 CUPS SUGAR, DIVIDED
- 3 CUPS DICED FRESH OR FROZEN RHUBARB
- THE ZEST AND JUICE OF ONE LEMON

METHOD:

- WASH FRUIT THOROUGHLY. HULL AND QUARTER STRAWBERRIES THEN PLACE THEM IN A LARGE POT. STIR IN 4 CUPS OF SUGAR. CUT THE RHUBARB INTO HALF THE SIZE OF THE STRAWBERRIES AND ADD THEM TO THE POT TOO ALONG WITH THE ZEST AND JUICE OF 1 LEMON. BRING TO A FULL ROLLING BOIL OVER MEDIUM-HIGH HEAT; BOIL 4 MINUTES. ADD REMAINING SUGAR; RETURN TO A FULL ROLLING BOIL. BOIL 4 MINUTES MORE.
 - REMOVE FROM THE HEAT; SKIM OFF FOAM. CAREFULLY LADLE HOT JAM INTO HOT PINT JARS, LEAVING 1/4-IN. HEADSPACE. REMOVE AIR BUBBLES; WIPE RIMS AND ADJUST LIDS. PROCESS 10 MINUTES IN A BOILING-WATER CANNER.
 - OR ENJOY ONCE COOLED.
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