

Rhubarb and Strawberry Jam

Ingredients:

400g Rhubarb stalks
250g strawberries
1 lemon
650g sugar

Equipment:

large stock pot
wooden spoon
citrus juicer
Saucer

Method:

1. Wash and chop rhubarb into 2cm pieces.
2. Place rhubarb and strawberries in pot and over medium heat cook until fruit softens.
3. Juice lemon and add to pot along with the sugar. Stir until sugar dissolves.
4. Bring to boil and cook stirring occasionally for about 15 minutes.
5. Remove any scum from the surface.
6. Place a small saucer in the fridge. And test if jam has reached setting point by placing a small amount of jam on the cold saucer. Leave to cool for about 2 minutes, slide your finger through the jam. The jam is set if the surface appears to form a skin and wrinkles as you slide your finger through the jam.
7. Bottle jam into sterilized jars.

8. Makes 3 medium jars.