

## **Rhubarb and Strawberry Jam**

### **Ingredients:**

- 4 cups rhubarb, trimmed and chopped into 1-inch pieces
- 2 cups [strawberries](#), hulled and chopped
- 4 cups jam sugar (sugar with added pectin)
- Juice of 1 lemon

### **Instructions:**

1. Place the rhubarb, strawberries, and lemon juice in a large saucepan.
2. Cook over low heat until the fruit has softened, stirring occasionally.
3. Add the jam sugar and stir well.
4. Increase the heat and bring the mixture to a rolling boil.
5. Boil for 10-15 minutes, stirring occasionally, until the mixture has thickened and reached setting point (105°C on a sugar thermometer).
6. Remove from the heat and allow to cool for a few minutes before pouring into sterilized jars. Seal with lids and allow to cool completely before storing in a cool, dark place.