

## **STRAWBERRY RHUBARB JAM**

*(Well Preserved)*

3 cups chopped, fresh or frozen unsweetened strawberries

1 cup chopped rhubarb

1/2 cup water

1 1/2 packages powdered pectin

7 cups sugar

Simmer the strawberries, rhubarb and water until the rhubarb is soft, about 5 minutes. Bring to a boil. Add the pectin. Return to the boil. Add the sugar slowly, stirring constantly. Bring to the boil again and boil for 1 minute, or until the jam sheets off the spoon. Pour into hot, sterilized jars. Cover with new, clean, hot lids. Process in a hot water bath for 10 minutes.

Makes 7-8 eight-ounce jars.

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