

## **Strawberry Rhubarb Jam**

From *Ball Complete Book of Home Preserving*

### Ingredients:

- 2 c crushed hulled strawberries
- 2 c chopped rhubarb
- 4 Tbs lemon juice
- 1 package powdered fruit pectin
- 5 ½ c sugar

1. In a large, deep stainless steel saucepan, combine fruit and lemon juice. Whisk in pectin until dissolved. Bring to a boil over high heat, stirring constantly. Add sugar all at once and return to a full rolling boil. Boil hard, stirring constantly, for 1 minute. Skim foam, if necessary.
2. Ladle hot jam into a hot jar, leaving ¼-in headspace. Wipe jar rim. Center lid on jar. Apply band, and adjust to fingertip-tight. Repeat until all jars are filled.
3. Place jars in canner, ensuring they are completely covered with water. Process jars 10 minutes, adjusting for altitude. Turn off heat; remove the lid; and let jars stand 5 minutes. Remove jars and cool.