

Rhubarb Jam



Typically the jam available in shops struggles to reach 30% or 40% fruit content so this recipe is especially fruity, with 66% rhubarb content... good enough to add to icecream or yoghurt as well as toast or scones. And it's so easy to make, it's daft not to!

Equipment needed

1. Suitable sized bowl and pan
2. Jam jars with sealable tops
3. Long handled spoon
4. Milton sterilising fluid
5. Oh, and a cooker hob ~:0)

Ingredients needed

1. Rhubarb, 4lbs (1.8kg), washed and with stringy bits removed
2. Granulated sugar, 2lbs (0.9kg)
3. Juice of two lemons

Method

1. Cut the rhubarb into 1in (2.5cm) cubes, place in a bowl, sprinkle with the sugar, cover and leave overnight.
2. Next day sterilise the jam jars by filling with diluted Milton liquid and place the jam jar tops in boiling water. As an alternative the jam jars can also be sterilised in boiling water.
3. Put the rhubarb and sugar in a pan and add the lemon juice.
4. Put on a gentle heat and stir to prevent burning until all the sugar has dissolved.
5. Turn up the heat; continuing to stir, boil for 15 mins.
6. Pour into jars, seal with lids and leave to cool.
7. Jars can be stored for many months, but once opened should be kept in a fridge.