

Strawberry Rhubarb Jam

Submit 2 half pint jars using recipe below.

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Entries accepted Tuesday 9:00 AM - 8:00 PM and Wednesday 9:00 AM - Noon.

Premiums

Ingredients 1st \$10.00, 2nd \$8.00, 3rd \$6.00

4 cups prepared fruit, about 1 qt. Strawberries and

1-1/2 lb. fully ripe Rhubarb

½ cup water

1 pkg Sure-Jell Fruit Pectin

½ teaspoon butter or margarine

6 cups sugar



Yield: about 7 half pint jars

1. Remove stems from strawberries; discard stems. Crush strawberries thoroughly. Measure exactly 2-1/4 cups prepared strawberries into 8-qt. stockpot. Finely chop unpeeled rhubarb. Place in medium saucepan. Stir in water. Bring to boil. Reduce heat to medium-low; cover. Simmer 2 min. or until rhubarb is tender. Measure exactly 1-3/4 cups prepared rhubarb into stockpot with strawberries; mix well.

2. Stir pectin into prepared fruit mixture in stockpot. Add butter to reduce foaming. Bring mixture to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly. Stir in sugar. Return to full rolling boil and boil exactly 1 min., stirring constantly. Remove from heat. Skim off any foam.

3. Ladle immediately into prepared jars, leaving ¼" headspace. Wipe jar rims. Cover with two-piece lids and screw bands to fingertip tight. Place jars in hot water bath canner. (Water must cover jars by 1 to 2 inches. Add boiling water if necessary.) Cover; bring water to gentle boil. Process half pints for 10 minutes.

Source: *Sure-Jell*