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

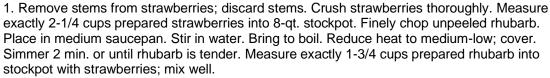
½ cup water

1 pkg Sure-Jell Fruit Pectin

½ teaspoon butter or margarine

6 cups sugar

Yield: about 7 half pint jars



- 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 ½" 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

