**James’ Grandma’s Rhubarb Jam**

**Ingredients**

4lbs fresh rhubarb

2lbs granulated sugar  
The juice of two lemons

A knob or two of ginger, depending on taste

1. Cut the rhubarb into 1in cubes, sprinkle the sugar over and leave overnight.

2. Sterilise the jam jars by boiling them for 10 mins or use steriliser.

3. Mix the rhubarb and sugar with the lemon juice.

4. Put on a gentle heat and stir well until all the sugar has dissolved.

5. Grate the ginger into the mix, turn up the heat, boil for 20 minutes, stirring all the time.

6. Pour into the jars when hot, seal with lids and leave to cool.