

Rhubarb Jam

Ingredients:

- 4 cups chopped rhubarb
- 3 cups white sugar
- 1 (3 ounce) package strawberry flavored gelatin mix
- 1/4 cup water

Instructions:

1. In a large saucepan, combine the chopped rhubarb and sugar. Let it sit for about 10 minutes, allowing the rhubarb to release its juices.
2. Place the saucepan over medium heat and bring the rhubarb mixture to a boil, stirring frequently.
3. Reduce the heat to low and let the mixture simmer for about 10-15 minutes, or until the rhubarb is soft and tender.
4. In a small bowl, dissolve the strawberry flavored gelatin mix in 1/4 cup of water.
5. Once the rhubarb is cooked, stir in the dissolved gelatin mixture.
6. Increase the heat to medium-high and bring the jam to a rolling boil, stirring constantly. Let it boil for 1 minute.
7. Remove the saucepan from the heat and skim off any foam from the surface of the jam.
8. Ladle the hot jam into sterilized jars, leaving about 1/4 inch of headspace at the top.
9. Wipe the rims of the jars with a clean, damp cloth to remove any spills or residue.
10. Place the lids and bands on the jars, tightening the bands just until fingertip tight.

11. Process the jars in a boiling water bath for 10 minutes to ensure proper sealing.

12. After processing, carefully remove the jars from the water bath and let them cool completely on a clean towel or cooling rack.

13. Once cooled, check the seals on the jars. The lids should not flex up and down when pressed in the center.

14. Store the sealed jars in a cool, dark place for up to 1 year. Once opened, store any leftover jam in the refrigerator for up to 3 weeks. Enjoy this sweet and tangy rhubarb jam on toast, biscuits, or as a topping for desserts!