

Rhubarb-Strawberry Jam

with liquid pectin

Yield: About 7 or 8 half-pint jars

1 cup cooked red-stalked rhubarb (about 1 pound rhubarb and ¼ cup water)

2½ cups crushed strawberries (about 1½ quart boxes)

6½ cups sugar

1 pouch liquid pectin

Procedure: Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.

To prepare fruit. Wash rhubarb and slice thin or chop; do not peel. Add water, cover, and simmer until rhubarb is tender (about 1 minute). Sort and wash fully ripe strawberries; remove stems and caps. Crush berries.

To make jam. Measure prepared rhubarb and strawberries into a kettle. Add sugar and stir well. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface. Boil hard for 1 minute, stirring constantly. Remove from heat and stir in pectin. Skim. Fill hot jam immediately into hot, sterile jars, leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Bath Canner**.

Table 1. Recommended process time for **Rhubarb-Strawberry Jam** in a boiling water canner.

Style of Pack	Jar Size	Process Time at Altitudes of		
		0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	5 min	10	15

This recipe was adapted from "How to Make Jellies, Jams and Preserves at Home." Home and Garden Bulletin No. 56. Extension Service, United States Department of Agriculture. 1982 reprint. National Center for Home Food Preservation, June 2005.

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