

Rhubarb-Strawberry Jam

Yield: about 6 half-pints

2 cups crushed strawberries (about 1-1/2 to 2 pounds)
2 cups chopped rhubarb (about 3 to 6 stalks)
6 tablespoons Ball Classic Pectin
1/4 cup lemon juice, fresh or bottled
5-1/2 cups sugar

1. Wash strawberries and rhubarb under cold running water; drain. Remove stems and caps from strawberries. Crush strawberries one layer at a time using a potato masher. Measure 2 cups crushed strawberries. Remove leafy tops and root ends from rhubarb. Chop rhubarb into 1/2-inch pieces. Measure 2 cups chopped rhubarb.
2. Sterilize canning jars by boiling for 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil jars 1 additional minute for each additional 1,000 feet elevation.
3. Combine strawberries, rhubarb, pectin, and lemon juice in a large saucepan, stirring to blend in pectin. Bring mixture to a boil over medium-high heat. Add sugar, stirring until sugar dissolves. Return mixture to a rolling boil that cannot be stirred down. Boil hard for 1 minute, stirring constantly. Remove from heat. Skim foam if necessary.
4. Ladle hot jam into hot, **sterile** jars, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process 10 minutes in boiling-water or atmospheric steam canner, adding 1 additional minute per 1,000 feet above sea level.

Source: Ball Blue Book Guide to Preserving, 2014

Note: If using unsterile jars, process the filled jars for 10 minutes.