

Rhubarb: Preserve It!

Rhubarb Chardonnay Freezer Jam

Yield: about 5 half-pints

4 cups sugar
5 tablespoons Ball Instant Pectin
4 cups chopped fresh rhubarb
1 750 milliliter bottle chardonnay wine

1. Stir sugar and instant pectin in a bowl until well blended. Set aside.
2. Place rhubarb in a 4 cup measure. Pour chardonnay over rhubarb until the liquid measures 4 cups.
3. Pour rhubarb and wine mixture into a large saucepan. Bring to a boil over medium-high heat. Reduce heat and cook until rhubarb is tender, about 3 minutes.
4. Remove from heat and allow to cool.
5. Blend mixture with a hand blender or crush with a potato masher until rhubarb is finely chopped.
6. Add rhubarb mixture to pectin mixture. Stir 3 minutes.
7. Ladle jam into clean jars, leaving 1/2-inch headspace. Apply lids.
8. Let stand until thickened, about 30 minutes.
9. Refrigerate up to 3 weeks or freeze up to 1 year.

Source: freshpreserving.com, 2018



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