

Classic Strawberry and Rhubarb Jam



Ingredients:

$\frac{3}{4}$ Lb. Strawberries, washed, hulled, halved or quartered depending on size

1 Lb. Rhubarb, washed and cut into $\frac{1}{2}$ inch pieces

Lemon, juice of $\frac{1}{2}$

1 each Cinnamon stick

Sugar, $\frac{3}{4}$ - 1 C Granulated sugar

Kosher salt, pinch

Method:

Place strawberries and rhubarb with sugar and lemon juice in non-reactive pan (stainless steel or enameled Dutch oven) and let fruit macerate for 1-2 hours.

Stir the fruit and any sugar that may be on the sides of the pan. Place pan on stovetop and add salt and cinnamon stick. Bring to a boil and lower to a simmer and stir constantly. Cook to 15-18 minutes until desired consistency is achieved. The jam will sizzle when ready and stirred. Remove cinnamon stick. Put jam into clean and sterilized glass jars (can be sterilized in dishwasher) and let cool on a towel on kitchen counter. When cooled, cover and refrigerate. Will keep for up to 2-2 $\frac{1}{2}$ weeks.

Alternatively, can be processed in cleaned and sterilized canning jars, allowing $\frac{1}{4}$ inch head space. Wipe rim of jars lid and cover with 2-piece lids that have been washed in hot soapy water and sterilized in gently simmering water for 10 minutes. Process in boiling water for 10 minutes (time starts when water comes to a boil). Remove from canning pot and cool on towel on kitchen counter. Within an hour, the jars will "ping," indicating that the lids have been sealed. When cool enough to handle, remove rings and lift jars several inches by the lid, if the seal has held, the lids will remain on. If not, refrigerate and consume within 2-2 $\frac{1}{2}$ weeks.

Serve on toast, over ice cream, on scones, or over yogurt.