

# Rhubarb Jam

## Ingredients

(makes 3/4 litre of jam)

- 445g Rhubarb
- Juice of one unwaxed lemon
- 225g Jam sugar (with pectin)



## How to make Jam

1. Place 2-3 saucers in the freezer for testing the jam on later.
2. Sterilise the jam jars. You can buy sterilising tablets and soak or submerge the jars in a pan of water and bring to the boil for 10 minutes, but if you clean and use them when they are still hot straight from the dishwasher that's sterilised enough too.
3. Cut the rhubarb into small pieces and place in a deep saucepan
4. Measure the sugar and add it to the pan along with the squeezed lemon juice making sure there are no pips
5. Add water to the ingredients till it's just covered and place on a low heat.
6. Once the sugar has dissolved turn the heat up so the ingredients are boiling for five minutes and the rhubarb is soft and mushy.
7. To test if the jam is done and will set once cooled remove the pan from the heat. Use a tea spoon to place some jam on the back of one of the saucers from the freezer. Leave it for 30 seconds then push it with your finger. If it wrinkles up it's ready. If it doesn't keep boiling for another five minutes and try again on a fresh plate.
8. Once it will set add the hot jam to warm jars and cover the ingredients inside the jar with a waxed disc of paper and close the lid. The wax paper is to protect and preserve the jam till it's ready to eat.
9. Once cooled store your jam in a dark place.

## Tips when making jam

- Always keep your equipment super clean.
- Use the correct sugar. 'Jam sugar' has pectin in it which is a setting agent. Preserving sugar is something completely different.
- If you're not planning to eat the jam straight away it is doubly essential that the jam jars are sterile and the seal with wax paper and lid are air tight. Jams can last years if unopened.
- Store unopened jam in a dark cupboard. Once open keep it in the fridge.