

Canning Strawberry Rhubarb Jam

4 Cups crushed prepared strawberries
1/4 Cup lemon
1 package powdered pectin

2 Cups chopped rhubarb
5 1/2 Cups Sugar

Stem and thoroughly crush ripe berries to fill air spaces. Add lemon juice and rhubarb to berries. Mix pectin with fruit and bring to a boil. Add sugar all at once.

Boil hard for one minute. Remove from heat and skim lumps for 5 minutes. Put quickly into jars leaving 1/4 inch headspace.

Process in Hot Water bath for 15 minutes for pints or quarts.

Makes about 3 pints