A Recipe for You

Recipe: Rhubarb Strawberry Jam

From: OurOutofSyncLife.com

Ingredients:

4 cups rhubarb (washed and cut into small pieces) - I use a bag of frozen rhubarb.

4 Cups sugar

1 large can crushed pineapple with juice

1 large box strawberry jello (or two small boxes)

4 or 8 oz Canning Jars, Lids, & Rings - Sterilized

Directions:

Combine the rhubarb and sugar in a pan and boil for 10 minutes. Stir in pineapple and jello. Boil for 3 additional minutes. Ladle into sterilized jars and top with Canning lid and ring. Turn upside down to seal the jar.

Makes 3+ pints of jam.

ARecipe to Share

Recipe: Rhubarb Strawberry Jam

From: OurOutofSyncLife.com

Ingredients:

4 Cups rhubarb (washed and cut into small pieces) - I use a bag of frozen rhubarb.

4 Cups sugar

1 large can crushed pineapple with juice

1 large box strawberry jello (or two small boxes)

4 or 8 oz Canning Jars, Lids, & Rings - Sterilized

Directions:

Combine the rhubarb and sugar in a pan and boil for 10 minutes. Stir in pineapple and jello. Boil for 3 additional minutes. Ladle into sterilized jars and top with Canning lid and ring. Turn upside down to seal the jar.

Makes 3+ pints of jam.