

Strawberry Rhubarb Jam

makes 14 half pints

adapted from [Eugenia Bone](#)

4 pound strawberries (about 6 pints)

2 1/2 pounds rhubarb (about 8 cups diced)

3 1/4 pounds sugar

Pomona's Universal Pectin:

5 teaspoons calcium water

5 teaspoons pectin

Preheat oven to 200 degrees.

Rinse and hull the strawberries. Rinse and dice the rhubarb. Measure out the sugar and reserve 1/2 cup for the pectin. Toss the strawberries in 2/3 of the remaining sugar and place in a roasting pan. Toss the rhubarb with the last 1/3 of the sugar in a separate roasting pan. Roast the strawberries and rhubarb until the sugar is completely dissolved and they begin to soften. Gently stir the pans periodically to help the sugar dissolve. This will take 1 1/2 to 2 hours depending on the size of your fruit.

Strain the liquid from the strawberries and rhubarb pans into a large pot. Set fruit aside. Add calcium water to syrup and heat to a boil. Mix reserved 1/2 cup of sugar with the pectin. Add sugar mixture to hot syrup and restore to a boil for 2 minutes. Add strawberries and rhubarb to the syrup and reduce heat to low.

If you prefer a smoother consistency, use an immersion blender to break the chunks down until you have the texture you like. If you want chunks, leave it as is. I filled half my jars with chunky preserves and half with a smoother jam.

Use a ladle to pour hot jam into sterile jars. Top with a new lid and ring. Process in a boiling water for 10 minutes.