

Rhubarb Jam

Ingredients:

6 cups chopped rhubarb

$\frac{3}{4}$ cup water

50g pectin

5 cups sugar



What to do:

- 1) Cook rhubarb with water in a pot until soft.
- 2) Add pectin and return to the boil, stirring constantly to avoid sticking.
- 3) Add the sugar and keep stirring until dissolved.
- 4) Cook for a further minute or two still stirring.
- 5) Remove from heat and skim off any foam.
- 6) Pour jam into sterilised jars.