

# Rhubarb and Strawberry Jam

## Ingredients

- 500g strawberries, hulled weight
- 500g rhubarb, washed and trimmed weight
- 900g granulated sugar
- ½ lemon, juice only
- small knob of butter



## Method

1. Cut the rhubarb into short lengths and put in a preserving pan or large, strong pan with the strawberries, sugar and lemon juice. Cook slowly until the sugar dissolves.
2. Bring to the boil, stirring occasionally so that it doesn't stick.
3. Boil until it turns into "jelly" when cold. (Take the pan off the heat. To test it is set, put ½ tsp on a very cold plate and leave it for a minute. Then push it with your finger; if it crinkles, the jam is set. If it stays runny, keep boiling it and test after another few mins.)
4. Stir in the knob of butter. Leave the jam for 10 mins, scoop off any scum, then pot in the jars while it is still warm.
5. Put a waxed disc on top, then a cellophane cover and label. Store in a cool, dry place — it will keep for 12 months. Serve with scones and lashings of clotted cream.