

INGREDIENTS

4 1/2 cups rhubarb, cut into 1/2-inch pieces
4 1/2 cups fresh strawberries, halved
6 cups white sugar
1/4 cup lemon juice
20 4-ounce canning jars with lids and rings



PREPARATION

Mix rhubarb and sugar in a large heavy pot and let stand for 2 hours; stir in lemon juice and strawberries.

Bring the mixture to a boil, stirring to dissolve sugar. Set heat to medium-high and cook jam at a full rolling boil until thickened, stirring often to prevent scorching, 20 to 25 minutes. A candy thermometer inserted into the middle of the jam, not touching the pot, should read 220 degrees F (105 degrees C).

Remove jam from heat and stir for 2 to 3 more minutes; skim off any foam.

Sterilize the jars and lids.

Pack the jam into the sterilized jars, filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids and screw on rings.

Place jars in steam oven and press canning function. Steam at 195 for 10 minutes.

Turn off oven when finished and leave the jars in to cool. You should hear the popping lids within half an hour.

Once cool, press the top of each lid with a finger, ensuring that the seal is tight (lid does not move up or down at all).