



Strawberry-Rhubarb Jelly

- 1 ½ pounds red stalks of rhubarb
- 1 ½ quarts ripe strawberries
- ½ teaspoon butter or margarine to reduce foaming (optional)
- 6 cups sugar
- 6 ounces liquid pectin

Yield: About 7 half-pints

1. Wash hands with soap and water. Wash and cut rhubarb into 1-inch pieces and blend or grind. Wash, stem, and crush strawberries, one layer at a time, in a saucepan. Place both fruits in a jelly bag or double layer of cheesecloth and gently squeeze out juice. Measure 3 ½ cups of juice into a large saucepan. Add butter and sugar, thoroughly mixing into juice. Bring to a boil over high heat, stirring constantly. Immediately stir in pectin. Bring to a full rolling boil and boil hard 1 minute, stirring constantly.
2. Remove from heat, quickly skim off foam, and fill hot sterile jars leaving ¼-inch headspace. Wipe jar rims with a dampened clean paper towel. Adjust lids and process in a boiling water bath or steam canner according to [Table 2](#). Wait 5 minutes before removing jars from canner.

Rhubarb-Strawberry Jam with liquid pectin

- **1 cup cooked** red-stalked rhubarb (about 1 pound rhubarb and ¼ cup water)
- 2½ cups crushed strawberries (about 1½ quart boxes)
- 6½ cups sugar
- 1 pouch liquid pectin

Yield: About 7 or 8 half-pint jars

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

Procedure: [Sterilize canning jars](#) and prepare two-piece canning lids according to manufacturer's directions.

To prepare fruit. Wash rhubarb and slice thin or chop; do not peel. Add water, cover, and simmer until rhubarb is tender (about 1 minute). Sort and wash fully ripe strawberries; remove stems and caps. Crush berries.

To make jam. Measure prepared rhubarb and strawberries into a kettle. Add sugar and stir well. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface. Boil hard for 1 minute, stirring constantly. Remove from heat and stir in pectin. Skim.

Fill hot jam immediately into hot, sterile jars, leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Canner**.

Table 2. Recommended process time for **Strawberry Jam** in a boiling water canner.

Style of Pack	Jar Size	Process Time at Altitudes of		
		0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	5 min	10	15

This document was adapted from "How to Make Jellies, Jams and Preserves at Home." Home and Garden Bulletin No. 56. Extension Service, United States Department of Agriculture. 1982 reprint. National Center for Home Food Preservation, June 2005.
