

RhubyRazz Jam

Number of Servings: 5 cups

Ingredients

Yield: about 5 cups

Before You Begin: Prepare calcium water. To do this, combine ½ teaspoon calcium powder (in the small packet in your box of Pomona's pectin) with ½ cup water in a small, clear jar with a lid. Shake well. Extra calcium water should be stored in the refrigerator for future use.

RhubyRazz Jam Ingredients

2 cups cooked rhubarb (about 1¼ lbs rhubarb stalks)
2 cup mashed raspberries
2 teaspoons calcium water
½ cup up to ¾ cup honey or 1 cup up to 1½ cups sugar
2 1/2 teaspoons Pomona's Pectin powder

Instructions

RhubyRazz Jam Directions

1. Wash jars, lids, and bands. Place jars in canner, fill canner 2/3 full with water, bring to a boil. Turn off heat, cover, and keep jars in hot canner water until ready to use. Place lids in water in a small sauce pan; cover and heat to a low boil. Turn off heat and keep lids in hot water until ready to use.
2. Wash and mash raspberries. Wash and trim rhubarb stalks. Cut into ½ inch pieces. Put in sauce pan, add a little water, and simmer until soft.
3. Measure fruit into sauce pan.
4. Add calcium water and mix well.
5. Measure sugar or room temperature honey into a bowl. Thoroughly mix pectin powder into sweetener. Set aside.
6. Bring fruit mixture to a full boil. Add pectin-sweetener mixture, stirring vigorously for 1 to 2 minutes to dissolve the pectin while the jam comes back up to a boil. Once the jam returns to a full boil, remove it from the heat.
7. Fill hot jars to ¼" of top. Wipe rims clean. Screw on 2-piece lids. Put filled jars in boiling water to cover. Boil 10 minutes (add 1 minute more for every 1,000 ft. above sea level). Remove from water. Let jars cool. Check seals; lids should be sucked down. Eat within 1 year. Lasts 3 weeks once opened.

Recipe from Pomona Pectin