



# RHUBARB APPLE JAM

by Under Three Acres

## Ingredients

- 4 cups diced rhubarb
- 2 cups diced apples
- 1 3/4 cup sugar
- 1/2 cup water
- 1 Tbsp ground cinnamon
- 1 2oz package of dry pectin

**PREPARATION: 10MIN**  
**COOKING: 25MIN**  
**READY IN: 25MIN**

## Directions

1. Prepare your ingredients. Wash, trim and cut rhubarb into small 1/2" cubes. Peel, and dice apples into small pieces.
2. In a large saucepan, mix together the rhubarb, apples, water, sugar and cinnamon. Over medium heat, bring to a boil and then cook for 20 minutes or until the fruit is quite soft. Add the dry pectin and continue to boil for 5 minutes.
3. Fill sterile canning jars leaving a 1/4 inch headspace. Wipe rims with a clean cloth or paper towel, and close with canning lids and rims. Process in a water-bath canner for 10 minutes, or as recommended for your elevation.

*Note: Let jars cool for 24hrs and store in a cool dark place. Refrigerate jam after opening.*