

Orange and Rhubarb Jam

- 750g rhubarb cut in 1 cm lengths
- 750g orange flesh cut into 2cm pieces
- 1.25kg sugar
- 1.5 cups water
- 1 tablespoon lemon juice

Method:

Wash fruit and cut and place in large saucepan with water and 375g sugar. Stir until sugar is dissolved. Cook gently until fruit is tender stirring occasionally.

Add remaining sugar, stir over low heat until sugar dissolves, add lemon juice. Boil rapidly until jam jells when tested on a cold saucer. Test after 25 minutes and every five minutes after that until it jells when tested. Remove from heat when testing.

Pour into hot sterilised jars and seal. Makes approximately 2 litres.

