



# Recipe of the Week

## **STRAWBERRY & RHUBARB JAM**

*Now's the season for both of these so make the most of this delicious combination.*

1. Equal quantities of both strawberries and rhubarb and use jam-setting sugar or add lemon juice and pectin for a firmer set.
2. Chop 1kg rhubarb into 1cm pieces.
3. Hull and halve 1kg strawberries
4. Place fruit in large bowl and sprinkle with 1.5kg sugar.
5. Stand for 2 hours.
6. Place fruit and sugar in a large preserving pan and gently heat, stirring until the sugar has dissolved.
7. Simmer until fruit is soft, then turn up the heat and boil for 20 minutes (or 5 minutes if using jam-setting sugar).
8. Pour into jars and seal.