

# Raspberry-Rhubarb Jam

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*3 cups rhubarb*  
*3 cups raspberries*  
*8 cups sugar*  
*1 package powdered pectin*

Wash the rhubarb. Slice the rhubarb into 1/2 inch pieces. Cook until mushy.

Wash the raspberries. Hull and slice the raspberries in half.

If you wish to remove the seeds, raspberries can be forced through a sieve,

Prepare the jam according to the directions with the powdered pectin.

When complete, place the jam in hot sanitized jars and seal.

Per Serving (excluding unknown items): 6455 Calories; 3g Fat (0.4% calories from fat); 7g Protein; 1659g Carbohydrate; 32g Dietary Fiber; 0mg Cholesterol; 31mg Sodium. Exchanges: 3 1/2 Fruit; 107 Other Carbohydrates.