

Strawberry-Rhubarb Jam

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

3 cups rhubarb
3 cups strawberries
8 cups sugar
1 package powdered pectin

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

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

If you wish to remove the seeds, strawberries 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): 6401 Calories; 2g Fat (0.3% calories from fat); 6g Protein; 1646g Carbohydrate; 16g Dietary Fiber; 0mg Cholesterol; 35mg Sodium. Exchanges: 3 1/2 Fruit; 107 Other Carbohydrates.