

## **Strawberry Rhubarb Jam**

5 cups rhubarb, cut up  
2 cups sugar (divided)  
2 cups sliced strawberries  
1 pkg. Strawberry Jell-O

Combine Rhubarb and one cup of sugar. Cover, and let sit for an hour.

After an hour, pour the contents into a large pot and add:

1 cup sugar and 2 cups sliced strawberries.

Cook on low for 20 minutes, then remove from heat and add 1 pkg. of Strawberry Jell-O powder. Once mixed, pour into jars, seal and refrigerate. You're done!

Mary's Note: I doubled this recipe and used the water bath canning method to preserve the strawberry rhubarb jam. While it was sitting, I washed the jars and sterilized them, cut the strawberries and got ready for the next step. While the mixture was cooking, the water for the canning was boiling.

Delicious on toast!