

# Rhubarb and Ginger Jam

**Makes 5lbs**

## **Ingredients**

3lbs (1.4kg) Rhubarb (prepared weight)  
3lbs (1.4kg) Sugar  
Juice of 3 lemons  
1 oz (25g) Fresh Root Ginger



## **Method**

**Day Before Preparation** - Cut the Rhubarb into chunks, layer it in a large bowl with the sugar and pour over the Lemon Juice, cover and leave to stand overnight.

**Next Day** – bruise the ginger by placing it in a small polythene bag and hitting it with a wooden rolling pin or mallet. Remove from the bag and tie up in a piece of muslin.

**Helpful Hint** – If you wish to have strong ginger taste then put the ginger in the bowl over night too.

Place everything in a large Jam Pan, with Rhubarb and Lemon juice. Heat gently, stirring occasionally, until all the sugar has dissolved. Increase the heat, bring to the boil and continue to boil until setting point is reached. Stir continuously to ensure the bottom of the pan does not burn.

Remove from heat, Discard the muslin bag.

Add a knob of butter to dissolve the jam scum

Spoon into warm, sterilised jars, seal, label.