

Freezer Rhubarb-Strawberry Jam

Margaret Brown - Oak Harbor, WA
Treasure Classics - National LP Gas Association - 1985

Yield: 8 cups

5 cups rhubarb, cut up fine
3 cups sugar
1 package (3 ounce)
strawberry Jello

Preparation Time: 10 minutes**Cook Time: 15 minutes**

In a large pan, combine the rhubarb and sugar. Mix well. Cover and set in the refrigerator overnight.

Next day, cook the mixture at a slow boil for 15 minutes.

Remove from the heat. Add the strawberry Jello. Mix well. Cool.

Fill jars or plastic containers. Store in the freezer.

(The recipe may be doubled. The jam will keep for about eight months.)

Per Serving (excluding unknown items): 2450 Calories; 1g Fat (0.4% calories from fat); 5g Protein; 627g Carbohydrate; 11g Dietary Fiber; 0mg Cholesterol; 30mg Sodium. Exchanges: 2 Fruit; 40 Other Carbohydrates.