

Rhubarb Marmalade

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*2 oranges
1 lemon
6 cups rhubarb, diced
6 cups white sugar
pinch salt
1 cup raisins*

Squeeze the lemon and oranges. Place the juice in a saucepan. Cut the pulp and white membrane from the lemon and orange rind and discard. Sliver the rind of the oranges and lemon. Add to the juice in the saucepan.

Add the rhubarb, sugar and salt. Stir over medium heat until the sugar is dissolved. Add the raisins.

Bring to a boil. Cook over medium heat until thick, about 4 to 5 minutes.

Skim the top of the mixture. Pour into sterilized jars and seal.

Per Serving (excluding unknown items): 723 Calories; 3g Fat (2.8% calories from fat); 14g Protein; 185g Carbohydrate; 26g Dietary Fiber; 0mg Cholesterol; 48mg Sodium. Exchanges: 12 Fruit.