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Strawberry & Rhubarb (or Gooseberry) Jam

Submitted by **Frances** 11 June 2009

However you like to use jam: On toast, in rice pudding or on a spoon straight out of the jar. An ideal way of bulking out Strawberries and a lot easier to set. Also has a lovely subtle [flavour](#). From Best Kept Secrets of the WI.

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Ingredients

1.5 lbs Strawberries Hulled and wiped (if washed drain really well), 1.5 lbs Chopped Rhubarb (or topped and tailed Gooseberries), Juice of a large Lemon - about 2 tablespoons, 3 lbs Granulated Sugar, 150 ml Water,

Method

Cook the Rhubarb (or Gooseberries) in the [water](#) until tender (about 15 mins), then add the Strawberries and lemon juice and continue to simmer for a further 5 mins

Mash the fruit with a potato masher and then simmer for a further 5/10 mins until reduced to a thick puree.

Add the sugar and stir until completely dissolved, then bring to a boil until setting point is reached: [Test](#) after 5 mins and if necessary, boil for longer and test again.

Remove any scum and pot into sterilised jars and store in a cool place

Recipe images are not uploaded yet.

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