



Recipes

CSU EXTENSION

From the kitchen of TRA CSU Extension



Recipes

CSU EXTENSION

From the kitchen of TRA CSU Extension



INGREDIENTS

- 3 1/4 cups fresh or frozen rhubarb, chopped
- 1/2 cup water
- 2 1/4 cups chopped fresh or frozen blueberries
- 1 tablespoon lemon juice
- 1 box dry pectin
- 5 1/2 cups sugar
- 1 teaspoon cinnamon or 1/2 teaspoon ground cardamom

DIRECTIONS

- In a large saucepan bring rhubarb, blueberries, and water to a boil. Cover and reduce heat to a simmer for 5 minutes, stirring often. Finish by mashing with a potato masher.
- Add lemon juice and pectin to rhubarb/blueberry mixture. Stir to combine and bring to a boil, over high heat, stirring constantly.
- Stir cinnamon/cardamom into sugar. Add mixture and bring jam to a boil, stirring constantly, letting it reach a hard boil for 1 minute. Remove from heat. Add mixture to canning jars leaving 1/4 inch head space and perform hot water bath process for 10 minutes.



Blueberry Jam

(YIELDS: 8 HALF-PINT JARS)



INGREDIENTS

- 3 1/4 cups fresh or frozen rhubarb, chopped
- 1/2 cup water
- 2 1/4 cups chopped fresh or frozen blueberries
- 1 tablespoon lemon juice
- 1 box dry pectin
- 5 1/2 cups sugar
- 1 teaspoon cinnamon or 1/2 teaspoon ground cardamom

DIRECTIONS

- In a large saucepan bring rhubarb, blueberries, and water to a boil. Cover and reduce heat to a simmer for 5 minutes, stirring often. Finish by mashing with a potato masher.
- Add lemon juice and pectin to rhubarb/blueberry mixture. Stir to combine and bring to a boil, over high heat, stirring constantly.
- Stir cinnamon/cardamom into sugar. Add mixture and bring jam to a boil, stirring constantly, letting it reach a hard boil for 1 minute. Remove from heat. Add mixture to canning jars leaving 1/4 inch head space and perform hot water bath process for 10 minutes.



Blueberry Jam

(YIELDS: 8 HALF-PINT JARS)