

Easy Rhubarb Jam

Forced rhubarb comes into season this month and makes a delicious jam. Wash 2 lbs (900 g) rhubarb and cut it into 1" (2.5 cm) pieces. Place into a preserving pan or other wide, heavy bottomed saucepan and sprinkle with the same quantity of granulated sugar. Cover and leave overnight. The following day add the juice of two lemons, then place the pan over a low heat and stir the contents regularly until the sugar has dissolved. When you're stirring be gentle so that you don't squash the rhubarb.

Once the sugar is all dissolved (you won't be able to feel it on the bottom of the pan with your spoon) then turn the heat up and bring the jam to the boil. Boil for a few minutes, stirring continuously. Remove any scum from the surface. When setting point (105 C 220 F) has been reached pour your jam into sterilised jars, place a waxed disc on top and seal. Leave to cool. Once opened your jam will keep for several weeks stored in a cool dry place.

If you don't have a jam thermometer, it's easy to test for setting point. Place a spoonful of jam on a refrigerated saucer for a few seconds then gently push it with a teaspoon. If it has formed a skin that crinkles when pushed it's ready. If it hasn't continue boiling and test again in a few minutes.

