



Rhubarb Strawberry Jam

SUBMITTED BY: SALLY 888 PHOTO BY: [WeirdAuntMartha](#)

”This rhubarb strawberry jam recipe is our favorite and so easy to make.”

PREP TIME 30 Min

COOK TIME 12 Min

READY IN 8 Hrs 42 Min

SERVINGS: 24

INGREDIENTS

- 5 cups chopped fresh rhubarb
- 3 cups white sugar
- 1 (3 ounce) package strawberry flavored gelatin

DIRECTIONS

1. In a large saucepan or stockpot, stir together the fresh rhubarb and sugar. Cover, and let stand overnight.
2. Bring the rhubarb and sugar to a boil over medium heat. Boil, stirring constantly, for 12 minutes on low heat. Remove from heat, and stir in dry gelatin mix. Transfer to sterile jars, and refrigerate.