



# Rhubarb & Strawberry Jam

## INGREDIENTS:

- 2 pounds of fresh rhubarb (approx. 10 stalks), chopped
- ¼ cup of water
- 1 16oz package of fresh strawberries, chopped
- ½ to 1 cup of sucanat\*, depending on desired sweetness.



## DIRECTIONS:

1. In a medium-sized pot, bring the rhubarb and water to a gentle boil and boil until the rhubarb is tender and breaks down completely, stirring frequently, about 5 minutes.
2. Stir in the strawberries and ½ cup of sucanat. Then simmer on low for 10 minutes more.
3. Taste and adjust sweetness to your liking.

\*If you don't have sucanat, you can substitute any natural granulated sugar, such as: brown sugar, coconut sugar, maple sugar or sugar in the raw.