

Rhubarb Jam

Ingredients:

500gm rhubarb

500gm castor sugar

¼ cup fresh lemon juice

1 teaspoon (tsp) vanilla essence/extract

Method:

- Place all ingredients into a bowl, mix, cover and set aside for ½ hr.
- In a large pot, add the bowl of ingredients. Turn on heat to medium and let cook for ½ hr or until the jam starts to turn jelly like. Stir occasionally.
- Once cooked, transfer jam carefully into sterilised jars and seal (be careful doing this part as the jam will be super hot!)