

It is your lucky day! Not just one, but two rhubarb recipes this month.

I don't know about you, but my rhubarb is going crrr-aazy this year. I have already picked twice and even had enough to freeze for a pie later in the summer. By the way, rhubarb freezes beautifully. So I thought it would be appropriate to share a rhubarb recipe this month.

Everyone like a Strawberry-rhubarb combo and both are spring crops. But, there is another combination of flavors that is fantastic and that is blueberry-rhubarb, fondly referred to as Bluebarb.

Bluebarb Jam

3½ cup	Chopped Fresh or Frozen Rhubarb
½ cup	Water
2¼ cup	Fresh or Frozen Blueberries
1 tsp	Lemon Juice
1 box	Dry Fruit Pectin
5½ cup	Granulated Sugar

Directions:

1. Place rhubarb and water in a very large stainless steel or enamel saucepan. Bring to a boil over high heat, cover, reduce heat, and simmer for 5 minutes, stirring often.
2. Gently crush half the blueberries, then add both crushed and whole blueberries, lemon juice and pectin; mix well. Bring to a boil over high heat, stirring constantly. Add sugar, return to a full boil and boil hard for 1 minute, stirring constantly. Remove from heat. Ladle into hot jars and process for 10 minutes in a water bath canner.

Yield: ~ 6 cups

Source: The Complete Book of Small-Batch Preserving



Photo courtesy of Nick Verna

Rhubarb Strawberry Pie Filling

7 cups of rhubarb, cut into approx 1 inch slices
4 cups of hulled halved strawberries
3 granny smith apples, peeled and chopped finely
2 cups of granulated sugar
1 tbs orange zest
1/4 cup fresh squeezed orange juice.

In a large non-reactive (stainless or enamel) pot, combine apples, orange zest and orange juice. Stir to coat apples thoroughly. Stir in rhubarb and sugar. Bring to a boil over medium-high heat, stirring constantly. Reduce heat and boil gently, stirring frequently, until rhubarb is tender, about 12 minutes. Add strawberries and return to a boil. Remove from heat.

Ladle hot pie filling into hot jars, leaving 1 inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding more hot filling. Wipes rims clean. Center lid on jar. Screw band down finger-tight or just until resistance is met.

Place jars in canner, ensuring they are completely covered with at least 1 inch of water. Bring to a boil and process for 15 minutes. Adjust for elevation, if necessary.

Yield: about 5 pints

Source: Ball Complete Book of Home Preserving



Photo courtesy of Becky Farrant