



"rhubarb" recipes – gorgeous food for delicious people...

Rhubarb and Orange Jam

Ingredients:

- 2 pints of rhubarb, peeled and finely chopped
 - 680g granulated sugar
 - 6 whole unwaxed organic oranges, peeled and skinned
 - Keep the peel of 3 of the oranges, slice it thinly and avoid the white pith
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When peeling and skinning all the oranges, make sure you remove as much of the white pith as you can. Try to save as much of the orange juice as you can too, so that you can add it to your jam mix.

Chop the orange pulp and put it in a large saucepan or preserving pan. Add the sugar and the orange peel. Then add the rhubarb and any orange juice you have collected. Stir together. Heat over a gentle heat for one to one and a half

hours until it is reduced and sticky. During this time, remove any impurities as they come to the surface of the jam with a spoon. And keep watch to make sure that the jam doesn't stick to the bottom of the pan! Finally, cool and put into sterilised preserving jars.

Our tips for enjoying this treat – try spreading on hot buttered wholemeal toast, or warming it through and pouring over vanilla bean ice cream. Delicious!
