

## Rhubarb-Orange Jam

*Yield: about 6 half-pints*

2-1/2 pounds rhubarb (about 10 to 18 stalks)  
2 medium oranges  
6 tablespoons Ball Classic Pectin  
6 cups sugar

1. Wash rhubarb and oranges under cold running water; drain. Remove leafy tops and root ends from rhubarb. Chop rhubarb into 1/2-inch pieces. Cut oranges in half and remove seeds. Juice oranges; measuring 1 cup of orange juice. Using the peel from half of one orange, remove pith and cut into thin slivers.
2. Sterilize canning jars by boiling for 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil jars 1 additional minute for each additional 1,000 feet elevation.
3. Combine chopped rhubarb, orange juice, and orange peel in a large saucepan. Simmer rhubarb mixture, covered, about 3 minutes or until rhubarb is tender.
4. Add pectin, stirring to blend in pectin. Bring mixture to a boil over medium-high heat. Add sugar, stirring until sugar dissolves. Bring mixture to a full rolling boil; boil hard for 1 minute, stirring constantly. Remove from heat. Skim foam if necessary.
5. Ladle hot jam into hot, **sterile** jars, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process 10 minutes in boiling-water or atmospheric steam canner, adding 1 additional minute per 1,000 feet above sea level.

*Source: Ball Blue Book Guide to Preserving, 2014*

*Note: If using unsterile jars, process the filled jars for 10 minutes.*