

# Strawberry Rhubarb Jam

~800 g of strawberries hulled with larger ones cut in halves or quarters

~600 g of rhubarb - diced into 1 cm cubes

juice from 1 lemon

1 kg of jam sugar (with gelling agent)

pinch of salt

~1 oz of kirsch

1. Heat rhubarb and lemon juice for ~15 minutes until rhubarb is broken down.
2. Meanwhile allow strawberries to macerate with sugar and a pinch of salt.
3. Add kirsch to rhubarb and stir. Then add strawberry mixture to rhubarb, stir and bring to a boil. Cook for ~5 minutes, skimming foam.
4. Check consistency and can.