

Rhubarb Jam

Ingredients

To every lb. of rhubarb allow 1 lb. of loaf sugar, the rind of 1/2 lemon.

Method

Wipe the rhubarb perfectly dry, take off the string or peel, and weigh it; put it into a preserving-pan, with sugar in the above proportion; mince the lemon-rind very finely, add it to the other ingredients, and place the preserving-pan by the side of the fire; keep stirring to prevent the rhubarb from burning, and when the sugar is well dissolved, put the pan more over the fire, and let the jam boil until it is done, taking care to keep it well skimmed and stirred with a wooden or silver spoon. Pour it into pots, and cover down with oiled and egged papers.

Source: Mrs Beeton's Book of Household Management (1861)

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