



RHUBARB SYRUP

PREP TIME: 2 HOURS + CANNING COOK TIME: 20 MINUTES MAKES: 4 PINTS

12 cups sliced rhubarb

4 cups water

1 cup sugar

1/2 lemon for the juice (about 3 T)

4 pint jars or 8 jelly jars

* Smaller, bright red rhubarb stalks will have the best flavor and color for syrup



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In a large stainless steel saucepan, combine rhubarb and water. Bring to a boil over medium-high heat, stirring constantly. Reduce heat, cover and boil gently until rhubarb is soft, about 10 minutes. Remove from heat. Transfer the mixture to a strainer lined with cheesecloth set on top of a deep bowl. Let the liquid drip for 2—4 hours. Do not squeeze the cheesecloth, this will make the syrup cloudy. While it is dripping, prepare the canner, jars, and lids. (follow water bath method or canning methods at www.ballmasonjars.com) After juice is strained, pour juice into a large stainless steel saucepan, add sugar and lemon juice. Heat to 190 degrees Fahrenheit over medium heat, stirring to dissolve sugar. Do not boil. Remove from heat and skim off and discard foam. Ladle hot syrup into prepared jars leaving 1/4 inch headspace. Process according to water-bath canning instructions. Boil the jars 10 minutes in canner, wait 5 minutes, then remove jars. Cool and store.

Source: *The Ball Complete Book of Home Preservation*