

Lancashire Rhubarb Jam with Orange & Rum

Chef Lisa Reedy, Reedy's Naturally

Ingredients Makes 10 jars

1kg chopped rhubarb
1 large orange
2 lemons
2 kg preserving sugar
2-3 tbsp spoons rum

Equipment

A large heavy-based pan (not aluminium)
Funnel
Small jug
Small square of muslin cloth
Around 10 x 400ml jars & lids

Method

1. Place the rhubarb in a large pan.
2. Zest the orange into the pan then squeeze the juice from the orange and sieve into the pan, saving the remaining pulp.
3. Halve and squeeze the lemons, sieve into your pan again saving the pulp and pips.
4. Now tie up the pulp and pips from the orange and lemons into the muslin cloth to make a secure bag-drop into the pan.
5. Put a lid on the pan and very gently simmer until the fruit has broken down thoroughly. Stir regularly so that it doesn't burn.
6. Remove the lid from the pan and turn the heat up slightly. Slowly add the sugar stirring continually until completely dissolved.
7. Turn the heat up to high and boil for about 10 minutes.
8. To test whether the jam is setting, place a saucer in your freezer and when cold place a little of your jam on to the saucer, put it back in the freezer for 5 minutes, remove it and push your finger through the jam. If it wrinkles it's ready to jar up.

