



Gingered Rhubarb Jam with Honey

Adapted from [The Complete Book of Small Batch Preserving](#)

BAH Note: This book has been my canning salvation. The recipes are all geared towards small batch production which suits my style perfectly. I thought the Gingered Rhubarb came out tasting more strongly of honey with a gingered undertone. It was a great addition to my steel cut oats in the morning but could also be used with pork, chicken, or biscuits. I use a 5.5 quart dutch oven to make my jams and wouldn't recommend using a pot any smaller than that. I was able to get seven 4-ounce jars out of this recipe which is as close to the 3 1/4 cup yield stated in the book as I could hope to get.

- 1 tablespoon lemon juice
- zest of 1 lemon
- 2 cups fresh or frozen rhubarb, chopped
- 1 large Granny Smith apple, peeled, cored, and finely diced
- 1/2 cup water
- 1 1/2 cups granulated sugar
- 1 cup honey
- 1 1/2 tablespoons crystallized ginger, finely diced

Place the rhubarb, apple, water, and lemon zest into a large stainless steel pot or enamel dutch oven over high heat and bring to a boil. Cover, reduce heat, and simmer for 15 minutes or until the fruit is tender.

Add the sugar, honey, ginger, and lemon juice. Raise the heat and boil uncovered, stirring frequently, until the mixture gels, about 8 to 10 minutes.

Ladle the jam into heated jars, leaving 1/4 inch head space, and process for 10 minutes. Let the jars cool for 24 hours before checking the seal and storing the jars. Any jars that have not sealed should be refrigerated or immediately reprocessed using new lids.

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