

Strawberry Rhubarb Jam

Rhubarb	2 lb
Strawberries	1 lb
Granulated sugar	1 lb 6 oz
Lemon zest	2 Tbsp
Lemon juice	2 oz
Vanilla bean	1 ½

1. Combine all the ingredients in a pot
2. Cook anywhere from 200-220F
3. Pour into canning jars while hot and seal with lids – heat should cause the jars to seal
4. Boiling in hot water for 10 min to further seal is also an option