

Jelly with Added Pectin: Strawberry-Rhubarb Jelly ¹

United States Department of Agriculture, Extension Service²

Strawberry-Rhubarb Jelly

1-1/2 lbs red stalks of rhubarb
1-1/2 qts ripe strawberries
1/2 tsp butter or margarine to reduce foaming (optional)
6 cups sugar
6 oz liquid pectin

Yield: About 7 half-pints

Procedure: Wash and cut rhubarb into 1-inch pieces and blend or grind. Wash, stem, and crush strawberries, one

layer at a time, in a saucepan. Place both fruits in a jelly bag or double layer of cheesecloth and gently squeeze out juice. Measure 3-1/2 cups of juice into a large saucepan. Add butter and sugar, thoroughly mixing into juice. Bring to a boil over high heat, stirring constantly. Immediately stir in pectin. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, quickly skim off foam, and fill sterile jars, leaving 1/4-inch headspace. For more information on how to sterilize jars see “Jars and Lids,” (FCS 8255).

Adjust lids and process as recommended in [Table 1](#).

Table 1. Recommended process time for strawberry-rhubarb jelly in a boiling-water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or pints	5 min	10	15

*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.

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