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Your **Ag News** Connection

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By Tranda Watts

Multi-county Extension Agent

6 cups sugar 6 oz. liquid pectin

Yield: About 7 half-pints

Procedure: Wash and cut rhu-

barb into 1-inch pieces and blend or

Rhubarb jelly makes winter treat

Rhubarb is an early spring treat. While classified as a vegetable, it is used as a fruit. It is typically used in pies, tarts, jams, jellies, sauces, puddings and the like.

Rhubarb stalks are edible, but avoid the leaves! The leaves contain oxalic acid which may cause lesions in the mouth and can be poisonous.

How easy is it to fix rhubarb? Simply pull the stalk from the ground, trim, wash, and eat! If you don't have your own plants, you can find rhubarb at farmer's markets and grocery stores. You might even have a neighbor who will give you some. Choose firm, crisp stalks with good color. Store rhubarb in the refrigerator in a plastic bag. Use within a week.

There are several ways rhubarb can be preserved. A favorite way for many is to preserve rhubarb as a or pint jars in a boiling water canner. jelly. If you don't already have a favorite recipe, you might want to try

Strawberry-Rhubarb Jelly 1 1/2 lbs. stalks of red rhubarb

- 1 1/2 quarts ripe strawberries
- 1/2 t. butter or margarine to re-
- duce foaming (optional)

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 head space Adjust lids and process using a

hot pack for 10 minutes in half-pint

Tranda Watts is multi-county extension specialist in food, nutrition, health and safety for Decatur, Gove, Norton, Sheridan, and Trego counties. Call her at 785-443-3663 or email twatts@oznet.ksu.edu. For more information, contact the county extension office, 475-8121.



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