

Strawberry Rhubarb Jam

Yields 2 cups

4 cups	diced fresh rhubarb
2 cups	sugar
1 tablespoon	fresh lemon juice
1/2 cup	Chambord Liqueur
1/2 teaspoon	ground cardamom
2 pints	strawberries, washed, hulled, quartered
1/4 cup	diced crystallized ginger

Combine rhubarb, sugar and lemon juice in large bowl. Stir. Cover. Refrigerate overnight.

Transfer to sauce pot over medium heat. Add Chambord and cardamom. Cook until sugar dissolves, stirring occasionally. Bring to simmer. Cook until mixture thickens slightly. Add strawberries. Return to simmer. Cook to jam consistency, stirring occasionally, about 10 minutes. Remove jam from heat. Fold in ginger. Cool completely. Use immediately or process following proper canning guidelines.

Ideal For		FREEZER SAFE	
REGULAR MOUTH	Jelly Jars (4 oz)	Jams, jellies, mustards, ketchups, dipping sauces, flavored vinegars and small portion sizes	
	Jelly Jars (8 oz)	Jams, jellies, conserves and preserves	
	Jelly Jars (12 oz)	Jams, jellies and marmalades	
	Half Pint (8 oz)	Fruit syrups, chutneys and pizza sauce	
	Pint (16 oz)	Salsas, sauces, relishes and pie fillings	
	Quart (32 oz)	Sliced fruits and vegetables, pickles, tomato-based juices and sauces	
Ideal For			
WIDE MOUTH	Pint (16 oz)	Salsas, sauces, relishes and fruit butters	
	Pint & Half (24 oz)	Asparagus, pickles, sauces, soups and stews	
	Quart (32 oz)	Pickles, tomatoes and whole or halved fruits and vegetables	
	Half Gallon (64 oz)	Apple and grape juices	

NOTE: When filling freezer safe jars, leave 1/2 inch headspace to allow for food expansion during freezing.

*Process following manufacturer's instructions.
Date and label jars.*

Bon Appetit....Executive Chef Bernard Guillas
The Marine Room, La Jolla
www.marinerroom.com www.chefbernard.com
www.twochefsoneworld.com