



RHUBARB CONSERVE

- 4 Cups Diced Rhubarb
- 2 1/2 Cups Sugar
- 1 Cup Raisins
- 1/4 Cup Orange Juice
- 1 Tablespoon Lemon Juice
- 1 Tablespoons Grated Orange Peel
- 1 Tablespoon Grated Lemon Peel
- 1/2 Cup Chopped Nuts

DIRECTIONS

1. Combine all ingredients, except nuts, in a large saucepan.
2. Bring to a boil over medium heat.
3. Reduce heat and simmer 35 minutes, stirring occasionally.
4. Skim off foam.
5. Remove from heat and stir in nuts.
6. Pour into hot jars and seal.