



## STRAWBERRY AND RHUBARB PRESERVES

- 1 Quart Rhubarb, Diced
- 8 Cups Sugar
- 1 Quart Strawberries

### DIRECTIONS

1. Sprinkle sugar over rhubarb and let stand 12 hours.
2. Bring to a boil then add strawberries.
3. Simmer until thickened, about 15 minutes.
4. Ladle into jars and process 15 minutes in a boiling water canner.