

lavender rhubarb jam

2 pounds sliced rhubarb

2 1/2 cups granulated sugar

3 ounces light honey

3 T. lemon juice

3 tsp. dried lavender blossoms

1. Combine rhubarb, sugar, lemon juice and lavender sprigs in a nonmetallic bowl. Stir this mixture gently, cover with a plate and macerate in fridge overnight.

2. In the morning, prepare the canner and boiling water bath; wash and sterilize jars and lids. Turn heat down and leave jars in canner until ready to fill.

3. Pour rhubarb mixture into a non-reactive pan. Add honey and bring to a boil. Continue cooking until the jam is sufficiently set; process in a hot water bath for 5 minutes.

yields approximately five 1/2 pint jars.