

Rhubarb and Cinnamon Jam

adapted from *Sensational Preserves*

- 2 lbs rhubarb, sliced
- 2 lb sugar
- 4 cinnamon sticks
- juice of 1 lemon

Stir the rhubarb and sugar together in a nonmetallic bowl, cover, and let macerate in refrigerator overnight. Transfer to a saucepan and add the cinnamon and juice. Heat over medium heat, stirring often, until sugar has dissolved. Increase the heat and bring to a boil; boil for 15-20 minutes until the setting point is reached (220F). Remove the cinnamon sticks, put one in each jar, and ladle jam into hot jars, leaving 1/4 in headspace. Process in boiling water canner for 15 minutes.

<http://seasonal-menus.blogspot.com/2010/05/red-hot-rhubarb.html>