

### **STRAWBERRY RHUBARB JAM**

5 cups rhubarb, cut up  
4 cups sugar  
(2) 3 oz. pkgs. strawberry jello  
8 oz. can crushed pineapple w/juice

Mix all of the above in a 4 qt. saucepan. Bring to a boil & cook 20 min. Stir occasionally while cooking. Cool & put in containers. Freeze. Makes 6 cups jam.

### **CHERRY RHUBARB JAM**

5 cups rhubarb, cut up  
1 cup water  
5 cups sugar  
21 oz. can cherry pie filling  
(2) 3 oz. pkgs. cherry jello

Cook rhubarb in water until tender. Add sugar & cook a few minutes, stirring constantly. Add pie filling & cook 6 – 8 min. more. Remove from heat & add jello. Stir until completely dissolved. Cool & put in containers. Freeze.

### **BLUEBERRY RHUBARB JAM**

5 cups rhubarb, cut up  
1 cup water  
5 cups sugar  
21 oz. can blueberry pie filling  
(2) 3 oz. pkgs. raspberry jello

Cook rhubarb in water until tender. Add sugar & cook a few minutes, stirring constantly. Add pie filling & cook 6 - 8 min. more. Remove from heat & add jello. Stir until completely dissolved. Cool & put in containers. Freeze.

### **APRICOT RHUBARB JAM**

8 cups rhubarb, cut up  
4 1/2 cups sugar  
12 oz. can apricot pie filling  
3 oz. pkg. orange jello

Combine rhubarb & sugar in bowl & let stand overnight. In a saucepan bring to a boil & simmer 10 min. Add the pie filling & bring to a boil. Add jello & stir until dissolved. Cool & put in containers. Freeze.

### **PEACH RHUBARB JAM**

8 cups rhubarb, chopped  
4 cups sugar  
21 oz. can peach pie filling - mash peach chunks  
3 oz. pkg. orange jello

Combine rhubarb & sugar in large bowl; let stand overnight. Transfer to large saucepan & bring to boil on stove. Reduce heat & simmer for 10 min. Add peach filling to saucepan; Return to boiling. Remove from heat. Add jello & stir until dissolved. Cool & put in containers. Freeze.