



Jam & Jelly

Rhubarb Jelly

from Ross Farm Museum

A Springtime Classic - harvested fresh from the farm and created at Rose Bank Cottage

for all to enjoy!



Rosebank Cottage Rhubarb Jelly

Rhubarb has always been one of the first things you could harvest in the spring and could be used in so many different ways. Pies, jellies & jams, rhubarb drink just to name a few.

Ingredients

2 lbs. (~8 cups) Rhubarb

7 cups Sugar

3 cups Water

1 bottle Certo

3 ½ cups Juice

DIRECTIONS: Cut rhubarb into smaller pieces.

Add water and simmer until tender.

Strain follow instructions for other jellies in the certo book.