



Rhubarb Jam and “Rhubarbaras”

Rhubarb jam is delicious even before strawberries are in season. “Rhubarbaras” are a homemade poptart with rhubarb jam filling – almost like a miniature pie!

Equipment:

- Knives or choppers
- Cutting boards
- Camping stove or hot plate
- Small saucepan
- Measuring cups & spoons
- Baking pan or grill pan (optional)
- Measuring spoons

Ingredients:

- 2 cups chopped rhubarb stalks
- ¼ cup sugar (substitute half honey if you like!)
- 2 teaspoons lemon juice
- ½ teaspoon grated ginger (optional)
- Jam: Bread, crackers, or apple slices for serving
- Rhubarbaras: Prepared pie dough or puff pastry.

What to do:

- Chop rhubarb into small pieces
- Add rhubarb, lemon juice, & sugar to pan. Simmer for about 10 minutes until rhubarb becomes “mushy” and jam thickens. Add a teaspoon of water if needed to help mixture begin boiling, or a teaspoon of cornstarch to make jam thicken faster. Enjoy!
- For Rhubarbaras: Make a thick jam. Roll out pie dough or puff pastry and cut out small squares. Top each piece with a little jam, and cover with another piece of dough. Seal edges with fork. Cook on a baking pan over low burning coals, or in an oven.