

Donald's Rhubarb Compote / Stewed Rhubarb

Adapted from "Canning Stewed Rhubarb" at <https://www.healthycanning.com/home-canning-stewed-rhubarb>

Ingredients:

- Rhubarb stalks, chopped or sliced -- see below
- Sugar -- 1/2 cup sugar per 3/4lb of chopped rhubarb (about 2-1/2 cups of rhubarb stalks)
- Lemon juice -- 1/2 fl.oz. per 3/4lb of chopped rhubarb
- Sugar -- 1/2 volume of lemon juice used

Equipment:

- Kitchen knife
- Cutting board
- Optional: Food processor with slicing attachment
- Kitchen scale (about 3 cups of chopped rhubarb stalks per pound)
- Measuring cup
- Non-reactive stainless steel pot for rhubarb
- Wooden spoon or stainless steel spoon
- Refrigerator
- Large pot for water processing of jars
- Trivet appropriate for use in boiling water
- Stove
- Mason jars and lids -- approximately 1 pint (500mL) jar per 3/4lb
- Soup ladle
- Mason jar funnel
- Tongs or mason jar lid magnetized wand
- Mason jar lifter / wrench
- Optional: labels

How to make the stewed rhubarb:

Day one / day before cooking and canning:

- remove leaves from rhubarb
- trim rhubarb
- slice rhubarb to 1/4 inch to 1/2 inch lengths
- keep track of amount of chopped rhubarb
- transfer rhubarb to non-reactive stainless steel pot
- add 1/2 cup sugar per 3/4lb of chopped rhubarb (about 2-1/2 cups of rhubarb stalks)
- add lemon juice, 1/2 fl.oz. per 3/4lb of chopped rhubarb
- add extra sugar, 1/2 volume of lemon juice used
- fully mix rhubarb, sugar, and lemon juice with wooden spoon / stainless steel spoon
- cover mix
- place in refrigerator overnight

Day two / cooking and canning day:

- fill second pot for water bath to a sufficient level to completely cover filled mason jars

- place trivet in pot of water
- bring pot of water to a boil
- place mason jars, mason lids and rings, mason jar funnel, mason jar lifter on workspace
- reduce heat on water if and once boiling
- remove pot of rhubarb mix from refrigerator
- place pot of rhubarb mix on stove
- bring pot of rhubarb mix to a boil, mixing occasionally to avoid any burning
- when rhubarb mix has come to a boil, immediately remove from stove and place on workspace
- immediately increase heat to pot of water for water bath to bring water back to a boil
- fill mason jars with rhubarb mix
- immediately place lid and rings on mason jars
- place all jars in water bath
- boil filled jars for 15 minutes
- after 15 minutes, remove jars from water bath, place on workspace
- allow jars to cool
- optionally, place jars in refrigerator after a few minutes to completely cool
- once completely cool, verify all jars have sealed
- place jars which did not seal in refrigerator
- optionally label jars, optionally (but good idea) with date
- store sealed jars in cool, dark, dry place