



RHUBARB BRANDY JAM



Ingredients

- 1 ½ cups fresh or frozen rhubarb, chopped
- ¾ cup sugar
- ¼ cup water
- 1 tsp lemon zest
- ¼ cup lemon juice
- 2-3 tbsp brandy
- 1 tsp vanilla extract



Instructions

Yield
1 ½ cups

Prep Time
5 mins

Stove Time
20 mins

Total Time
25 mins

1. Wash or defrost the rhubarb and chop it into pieces.
2. Zest and juice the lemon.
3. In a saucepan, combine the rhubarb, sugar, lemon zest, lemon juice, and water to a saucepan. Bring the mixture to a boil over high heat.
4. Reduce the heat to medium and allow the mixture simmer for about 15 minutes, or until the rhubarb fully liquefies and the mixture thickens considerably.
5. Remove the jam from the heat once fully cooked. The jam is done when you can run a spoon through it, and the spoon leaves a distinct trail across the bottom of the pan that doesn't quickly fill back in.
6. Stir in the brandy and vanilla until well combined.
7. Keep this quick jam in the fridge for up to 7 days, or in the freezer for up to 2 months.