

Cherry Rhubarb Jam (Low-Sugar)

makes 7 half-pints

adapted from [Vanilla and Garlic](#)

2 1/2 lbs cherries, stems and pits removed (about 8 cups)

1 1/2 pounds rhubarb, sliced into 1/4 inch discs (about 5 1/2 cups)

3 cups sugar

2 tablespoons lemon juice

1/2 vanilla bean, split and scraped

1/2 teaspoon butter

Sterilize jars and lids.

Cut cherries in half. In a large bowl, mix cut rhubarb, cherries, and sugar. Cover and let sit on counter for a couple of hours or until the mixture is syrupy. If you want to let it sit overnight, store in the refrigerator.

Pour the fruit and sugar mixture into a large pot. Add the lemon juice, vanilla seeds and pod, and butter. Bring to a boil. Press the fruit with a potato masher to help it break down. Cook, stirring frequently until the mixture begins to thicken, 5-10 minutes. Skim off any foam that develops. Discard vanilla pod.

Use a ladle to pour hot jam into sterile jars 1/2 pint jars leaving a 1/2 inch headspace. Wipe rims clean and top with a new lid and ring. Process in a boiling water for 10 minutes.

For more details on how to can at home, see [Home Canning Basics](#).