

Strawberry Rhubarb Sauce

1 lb rhubarb 1/6 cup water
2-2/3 cups strawberries 1-1/3 tbsp lemon juice
1 cup sugar

Wash the rhubarb and strawberries. Cut rhubarb into 1-inch pieces; remove hulls from strawberries and half or quarter larger berries. Combine fruit, sugar, water, and juice into a pot and bring to a boil. Boil 30 seconds. Pack fruit and syrup into hot half-pint or pint jars, leaving 1/2-inch headspace. Process in boiling water bath for 15 minutes. Makes five half-pint jars.

Adapted from *Better Homes & Gardens Home Canning Cook Book* (1973).