

Homemade Blueberry Rhubarb Jam - Just 6 Ingredients!

There's something magical about a jar of



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15 min

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INGREDIENTS

- 2 cups fresh rhubarb, chopped
- 2 cups fresh blueberries
- 1 $\frac{1}{2}$ cups granulated sugar
- ... cup water
- 1 tbsp lemon juice
- $\frac{1}{2}$ tsp ground cinnamon (optional)
- 1 packet fruit pectin (optional, for a firmer set)

DIRECTIONS

- 1. Cook the Fruit:** In a large saucepan, combine rhubarb, blueberries, water, and lemon juice. Simmer over medium heat, stirring occasionally, until the rhubarb softens (10-15 minutes).
- 2. Mash the Mixture:** Use a potato masher or spoon to mash the softened fruit. For a smoother consistency, use an immersion blender.
- 3. Sweeten and Spice:** Stir in the sugar and optional cinnamon. Bring the mixture to a boil and let it bubble for 5-10 minutes, stirring often.
- 4. Thicken the Jam:** If you're using pectin, follow the packet instructions now. If not, continue simmering until the jam thickens. Test by dropping a bit on a chilled plate-if it sets, it's ready.
- 5. Jar It Up:** Ladle hot jam into sterilized jars, leaving $\frac{1}{2}$ inch headspace. Seal and refrigerate for short-term use, or use a proper water bath for canning.

SWAPS & NOTES

Simmering it longer naturally thickens the jam.

Frozen Fruit: You can use frozen blueberries or rhubarb-just thaw and drain first.

Add-Ins: A dash of vanilla or a splash of orange zest adds extra depth.

Cook the Fruit In a large saucepan, combine rhubarb, blueberries, water, and lemon juice.

TIPS FOR SUCCESS

Stir frequently once the sugar is added to avoid scorching.

Use a heavy-bottomed pot to distribute heat evenly.

Let the jam cool fully before refrigerating-it will continue to thicken.

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