

## Homemade Rhubarb Pie Filling: Tart, Sweet, and Ready for Your Favorite Desserts

If you've ever had a slice of



**TIME**  
**1 min**

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### INGREDIENTS

5 pounds rhubarb, sliced  
2% cups sugar  
2 tablespoons lemon juice  
% cup Clearjel (NOT cornstarch; this is canning-safe!)

### DIRECTIONS

1. **Step 1: Macerate the Rhubarb:** Toss sliced rhubarb with sugar in a large bowl. Stir to coat and let sit for 2 hours at room temp to draw out juice.
2. **Step 2: Prep for Canning:** While waiting, prepare boiling water, jars, lids, and rings if you're canning. Sterilize everything according to safe canning practices.
3. **Step 3: Strain & Measure Juice:** After macerating, strain the rhubarb and set aside the slices. Measure 3 cups of juice (add water if needed).
4. **Step 4: Thicken the Base:** In a large pot, whisk the juice with lemon juice and Clearjel. Bring to a boil over medium-high, stirring constantly until thick-about 1 minute.
5. **Step 5: Add Rhubarb:** Gently stir in the rhubarb slices. Bring back to a boil, continuing to stir to avoid scorching.
6. **Step 6: Choose Your Storage Method: Freezing:** Ladle filling into freezer-safe containers, leaving 1" headspace. Cool, seal, and freeze.
7. **Canning:** Ladle into hot jars, leaving 1" headspace. Remove bubbles, wipe rims, seal with lids and rings.
8. **Step 7: Process: Pints:** Process in boiling water bath for 15 minutes
9. **Quarts:** Process for 20 minutesAdjust for elevation if needed.
10. **Step 8: Cool and Store:** Let jars cool undisturbed. Check seals, remove rings, and store in a cool, dark place. Refrigerate or freeze any unsealed jars.

## SWAPS & NOTES

& Substitutions Clearjel : Be sure to use regular Clearjel (not Instant).

It's heat-stable and approved for safe canning.

Lemon Juice : Adds acidity for safe preservation and brightens the flavor.

You can still make and freeze the filling, but don't attempt to can it without a proper thickener. ???

### TIPS FOR SUCCESS

Don't skip the macerating step-it draws out liquid so the filling thickens correctly.

Use Clearjel, not cornstarch -only Clearjel is approved for safe home canning.

Avoid overcooking the rhubarb in the final step; it should be tender, not mushy. ? Ways to Use This Filling This tart-sweet rhubarb filling is incredibly versatile.

Pair your rhubarb dessert with something savory like: ? This Baked Kosher Salami ? These Easy Turkey Wings ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/homemade-rhubarb-pie-filling-tart-sweet-and-ready-for-your-favorite-desserts/>