

Foodnity Recipes

Rhubarb Jelly Recipe

A simple, vibrant rhubarb jelly perfect for toast and gifting.

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs fresh rhubarb, trimmed and cut into ½-inch pieces
- [ ] 1 ½ cups granulated sugar
- [ ] ½ cup water
- [ ] 2 tbsp fresh lemon juice
- [ ] Pinch of salt

Optional Add-ins

- [ ] 1 tsp natural pectin (optional)
- [ ] ½ tsp finely grated ginger (for a subtle spice note)

Instructions

1. Place the rhubarb pieces in a large pot with the water; bring to a gentle boil, then lower the heat and simmer for about 10 minutes, stirring occasionally, until the rhubarb is soft and releases its juices.
2. Add the sugar and a pinch of salt, stirring until fully dissolved; continue to simmer, allowing the mixture to thicken, about 8-10 minutes.
3. Stir in the lemon juice and, if using, the pectin; cook for another 2-3 minutes, watching for the mixture to reach a gel point (you can test on a chilled plate).
4. Remove from heat, ladle the hot jelly into sterilized jars, leaving a ¼-inch headspace; wipe rims, seal with lids, and invert the jars for 5 minutes to create a vacuum.
5. Allow the jars to cool completely on a kitchen towel; you'll hear the soft "pop" of sealing. Store in a cool, dark pantry for up to a year.

Nutrition per serving

120 kcal	1 g	30 g	0 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter jelly, add an extra ¼ cup of sugar; the flavor will remain balanced thanks to the lemon.
- Pair this jelly with a slice of rhubarb sorbet for a layered dessert experience.
- A small spoonful works beautifully as a topping for ginger custard tarts.