

BARB'S ALASKAN  
grown up jelly\*

2 lbs RHUBARB  
(from your yard or your neighbor's yard)

4 C SUGAR  
(3 cups for a TART jelly)

1/4 C ginger <sup>fresh</sup> root (more to taste!)

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WASH rhubarb and cut into  
small pieces to measure 4 cups.

CHOP ginger finely.

MIX together and let sit overnight.  
(36 hours is best)

COOK for 20 min - (30 min for less  
chunky jelly) \*SERVE ON  
SOURDOUGH TOAST