

## **Rhubarb Conserve** (2 pints)

*Submitted by Darleen March*

Too much rhubarb in the garden?

4 cups rhubarb (sliced)

2 oranges

½ cup walnuts (chopped)

1 lemon

4 cups sugar

Grate rinds of oranges and lemon (not much white). Extract the juices of each and add juice to mixture. Combine all ingredients (except nuts) and heat slowly till sugar is dissolved. Simmer slowly, stirring often, until the mixture is thick and clear (approximate ½ hour) or until 2 thick drops fall of wooden spoon at once). Add nuts, cook five minutes more to soften nuts. Pour into sterilized jars and seal. Refrigerate. Or if prefer prepare mixture for canning process.