

Rhubarb Cherry Conserve

Yield: approx. 7, ½ pint jars

1 large orange, washed, seeded and chopped (not peeled)
1 cup water
4 cups rhubarb, sliced
4 cups pitted cherries, coarsely chopped
1 cup dried cherries
5 cups sugar
½ teaspoon kosher salt
1 cup hazelnuts, peeled and chopped

Method:

Cook orange in cup of water until peel is tender. Add remaining ingredients, except nuts. In a large pot bring to a boil. Boil, stir and reduce until mixture starts to thicken. Spoon some on to a plate, should not have watery edge. Add nuts in the last five minutes. Pour into hot sterilized jars. Leave ¼ inch head space. Wipe rim. Secure lid with ring. Process fifteen minutes in a boiling water bath.

(by Chef Dan Brophy, Summer Food Preservation Series 2013, Portland Nursery / Stark)