Honey lemon rhubarb butter

Amount ~3 cup of jam
Time 1-3 hours

Ingredients

- 6 cups chopped rhubarb (1-1/2 - 2 lbs)
- 1/2 cup water
- 1 cup honey
- Juice of 1 lemon, + zest if you have it

Steps

1. Add all ingredients to large saucepan and bring to a boil over medium-high heat.
2. Reduce heat to medium-low and simmer until rhubarb is soft, about 15-20 minutes.
3. Use immersion blender to blend until smooth.
4. Reduce heat to low and cook for 1-2 more hours, until rhubarb butter is thickened sufficiently -- e.g. when it doesn't run too much when some is added to a plate.