Orange Rhubarb Jam

Ingredients

- ~3.5 lbs rhubarb
- 2 1/4 cups sugar
- ~3 tsp orange zest (1 orange)
- 2/3 cup orange juice
- 1/2 cup water

Steps

1. Put all ingredients in a large pot or saucepan. Bring to a boil.
2. Simmer for 1-2 hours, until at whatever consistency you like. 220F for the jam to set, but also good as a fruit butter!
3. Pour into jars and be happy!