



Canning Strawberry Rhubarb Pie Filling is a delightful way to preserve the fresh, tangy-sweet flavors of summer so you can enjoy them all year round. This process not only ensures that your favorite pie filling is readily available for [quick dessert](#) preparations, but it also allows you to control the ingredients, customizing the balance of tartness and sweetness to your liking. By following safe canning practices, you can stock your pantry with homemade pie filling that bursts with juicy strawberries and tart rhubarb, perfect for creating a comforting, homemade pie whenever the craving strikes. Whether you're an experienced canner or new to preserving, this guide will provide you with comprehensive, step-by-step instructions to make the process simple and enjoyable.

Nothing beats the taste of a homemade strawberry rhubarb pie—except maybe having that taste available year-round, thanks to canning! In this guide, we'll walk you through everything you need to know about canning your own strawberry rhubarb pie filling.

## Ingredients Needed

- 6 cups of strawberries, hulled and halved
- 4 cups of rhubarb, cut into 1-inch pieces
- 1 1/2 cups of granulated sugar
- 1/4 cup of cornstarch
- 2 tablespoons of lemon juice
- 1 teaspoon of cinnamon (optional)
- 1/2 teaspoon of nutmeg (optional)

## Preparing Your Equipment

- Water bath canner
- Large mixing bowl
- Saucepan
- Canning jars with lids and rings
- Jar lifter
- Funnel

## Preparing the Pie Filling

- Combine strawberries, rhubarb, and sugar in the large mixing bowl.
- Let the mixture sit for about 30 minutes to release juices.
- Transfer to a saucepan and heat on medium until it starts to simmer.



- Mix cornstarch with a little water to make a slurry; add to simmering fruit.
- Stir in lemon juice, cinnamon, and nutmeg. Cook until thickened.

## **Sterilizing the Jars**

- Wash jars and lids in hot soapy water.
- Place jars in the water bath canner and cover with water.
- Bring to a boil for 10 minutes to sterilize.

## **Filling the Jars**

- Remove sterilized jars using a jar lifter.
- Place funnel into each jar and carefully ladle in the pie filling.
- Leave about 1/2 inch of headspace at the top.

## **Sealing the Jars**

- Wipe the jar rims with a clean, damp cloth.
- Place lids on jars and screw on the rings until fingertip tight.

## **Processing the Jars**

- Return filled jars to the boiling water bath canner.
- Ensure jars are covered by at least 1 inch of water.
- Boil for 15 minutes to process.

## **Cooling and Storing**

- Use jar lifter to remove jars from canner.
- Place on a towel-lined surface and let them cool undisturbed for 12-24 hours.

## **Checking the Seal**

- After cooling, press the center of each lid.
- If it does not pop back, the jar is sealed. If it pops, refrigerate and use soon.



## Essential Ingredients for Strawberry Rhubarb Pie Filling

Before you begin canning, gather these essential ingredients to ensure your strawberry rhubarb pie filling is perfectly sweet and tangy:

1. **Fresh Strawberries:** You'll need about 6 cups of hulled and sliced strawberries. Select ripe, juicy berries for the best flavor.
2. **Rhubarb:** Prepare 6 cups of chopped rhubarb. Look for crisp, firm stalks, and be sure to remove any leaves, as they are toxic.
3. **Granulated Sugar:** Use approximately 2 cups to achieve the perfect balance of sweetness to complement the tartness of the rhubarb.
4. **Lemon Juice:** 1/4 cup of freshly squeezed lemon juice will add zest and help preserve the fruit's color.
5. **Clear Jel (cook type):** 3/4 cup is necessary for thickening the pie filling. It's a stable starch that holds up well during canning.
6. **Water:** 4 cups to create a smooth mixture for cooking the filling.
7. **Cinnamon or Nutmeg (optional):** Add a pinch for a subtle hint of warmth that enhances the overall taste.

With these ingredients on hand, you're ready to move on to the preparation and canning steps necessary to enjoy your pie filling all year long.

## Health Benefits of Homemade Canning

Canning your own strawberry rhubarb pie filling offers numerous health benefits, making it a rewarding endeavor for health-conscious individuals. By preparing your own preserves, you have the power to control the quality and quantity of ingredients, allowing you to minimize added sugars and eliminate preservatives found in store-bought options. Additionally, strawberries and rhubarb are rich in essential nutrients.

Strawberries are packed with vitamin C, manganese, and antioxidants that support immune health and combat oxidative stress, while rhubarb provides dietary fiber and vitamin K, which are important for digestive and bone health. Canning at home ensures these natural benefits are retained, letting you enjoy a nutritious, tangy-sweet filling anytime you desire.



## Nutritional Information: Calories in a Serving

Understanding the calorie content of your homemade strawberry rhubarb pie filling can help you incorporate it into a balanced diet. Below is a table showcasing the approximate calorie count for a typical serving of this delicious filling:

Ingredient	Quantity (per serving)	Calories
Strawberries	1 cup	49
Rhubarb	1 cup	26
Granulated Sugar	1/4 cup	194
Cornstarch	1 tablespoon	30
Lemon Juice	1 tablespoon	4
Cinnamon (optional)	Pinch	0
Nutmeg (optional)	Pinch	1

This table provides a breakdown of calories from each main component of the filling, based on a single serving size. Adjustments can be made according to individual dietary needs or preferences.

## Step-by-Step Guide: Canning Strawberry Rhubarb Pie Filling Safely

### Preparation

- **Gather Your Supplies:** You will need sterilized mason jars, lids, a water bath canner, jar lifter, funnel, and bubble remover tool.
- **Sterilize Jars:** Place jars in a large pot and cover with water. Bring to a boil for at least 10 minutes to sterilize, then keep warm until ready to use.

### Making the Pie Filling

1. **Combine Ingredients:** In a large pot, mix strawberries, rhubarb, and sugar.
2. **Cook the Mixture:** Heat over medium heat, stirring occasionally until the sugar has dissolved and the mixture begins to thicken.
3. **Add Clear Jel and Water:** In a separate bowl, whisk together Clear Jel and water until smooth, then add to the fruit mixture.



4. **Stir in Lemon Juice:** Add lemon juice and continue cooking for another few minutes until the filling thickens.

## Canning Process

- **Fill the Jars:** Use a funnel to pour the hot filling into sterilized jars, leaving about half an inch of headspace.
- **Remove Air Bubbles:** Slide a bubble remover tool around the inside edge of each jar to release any trapped air bubbles.
- **Seal the Jars:** Wipe rims clean with a damp cloth and place lids on top, screwing rings just until fingertip tight.

## Processing in Water Bath

1. **Prepare the Water Bath Canner:** Fill with water enough to cover the jars by at least an inch and bring to a simmer.
2. **Process the Jars:** Carefully lower the jars using a jar lifter into the canner. Process for 15 minutes at a gentle boil.
3. **Cool and Store:** Remove jars and allow to cool completely before checking seals. Store in a cool, dark place for up to a year.

## Final Check

- **Test the Seal:** After 24 hours, press the center of each lid. If it does not pop back, the jar is sealed properly. Reprocess or refrigerate any unsealed jars.

This step-by-step process ensures that your strawberry rhubarb pie filling is both delicious and safe to eat. Enjoy the taste of summer all year long!

## Tips for Using Clear Jel in Strawberry Rhubarb Pie Filling

Using Clear Jel as a thickener for your pie filling helps ensure a perfect consistency every time. Here are some expert tips to make the most of this ingredient:

1. **Choose the Right Type of Clear Jel:** Make sure you use the “Cook Type” Clear Jel for this recipe, as it’s designed to gel when cooked and cooled.
2. **Measure Accurately:** Ensure you measure the Clear Jel precisely as recipes are formulated with specific proportions for optimum texture.



3. **Dissolve before Use:** Always dissolve Clear Jel in a small amount of cold water or juice before adding it to hot mixtures to prevent clumping.
4. **Combine Gradually:** Slowly add the dissolved Clear Jel to the boiling fruit mixture, stirring constantly to achieve a smooth consistency.
5. **Adjusting Consistency:** If your filling is too thick, you can adjust by adding a little more hot water. A bit at a time can help to thin it to your desired texture.
6. **Tasting is Key:** Taste your filling towards the end of cooking and adjust the sugar if necessary, as Clear Jel enhances flavors.
7. **Consider Acidity:** Lemon juice is essential in the recipe for both flavor and to maintain acidity balance, which is important for canning safety.
8. **Cooling Time Matters:** Allow the pie filling to cool slightly before sealing jars; this helps in assessing the final texture.
9. **Storage:** Store excess Clear Jel in a cool, dry place, sealed properly, to prevent it from absorbing moisture and clumping.

By following these tips, you can ensure that your strawberry rhubarb pie filling turns out perfectly thick and delicious every time.

## Ball Canning's Strawberry Rhubarb Pie Filling: A Complete Guide

### Why Choose Ball Canning?

- **Trusted Quality:** Ball Canning has been a reliable brand in the canning industry for decades.
- **Comprehensive Resources:** Provides detailed guides and recipes for safe canning practices.
- **Durable Products:** Offers a range of canning jars and accessories specifically designed to withstand the canning process.

### Ingredients Needed

- Fresh strawberries
- Fresh rhubarb
- Granulated sugar
- Lemon juice
- Clear Jel
- Water



- Canning jars and lids

## Step-by-Step Instructions

### 1. Prepare Ingredients:

- Wash and cut strawberries and rhubarb.
- Measure out sugar, lemon juice, Clear Jel, and water.

### 2. Sterilize Canning Equipment:

- Boil jars and lids for 10 minutes to ensure proper sterilization.

### 3. Cook the Filling:

- Combine strawberries, rhubarb, sugar, lemon juice, and water in a pot.
- Bring mixture to a boil and cook until fruit is tender.

### 4. Thicken with Clear Jel:

- Dissolve Clear Jel in a small amount of water.
- Gradually add to fruit mixture while stirring until thickened.

### 5. Fill and Seal Jars:

- Carefully ladle hot filling into jars, leaving headspace.
- Wipe jar rims clean, place lids, and secure bands.

### 6. Process Jars:

- Process jars in a boiling water bath for the recommended time.

### 7. Cool, Check, and Store:

- Allow jars to cool before checking seals.
- Store in a cool, dark place.

## Tips for Success

- **Use Fresh Ingredients:** For the best flavor and consistency, use ingredients at their peak of freshness.
- **Follow Processing Times:** Ensures safety and proper preservation of your pie filling.
- **Check Seals Properly:** Before storing, make sure lids are sealed correctly to prevent spoilage.



## Canning Strawberry Rhubarb Pie Filling Without Clear Jel: Step-by-Step Instructions

If you prefer not to use Clear Jel, you can still successfully can strawberry rhubarb pie filling by following these steps:

1. **Gather Ingredients:** You'll still need the main ingredients—strawberries and rhubarb—as well as sugar and lemon juice. You can substitute Clear Jel with cornstarch or tapioca starch for thickening, but remember these thickeners may break down over time, affecting consistency.
2. **Prepare the Fruit:** Wash, hull, and slice 4 cups of strawberries and chop 3 cups of rhubarb.
3. **Sterilize Your Jars:** Ensure that your canning jars and lids are clean by boiling them for at least 10 minutes prior to use.
4. **Make the Filling:** In a large pot, combine strawberries, rhubarb, granulated sugar, lemon juice, and water. Bring to a boil and reduce to a simmer until the fruit is tender.
5. **Thicken the Filling:** Mix cornstarch or tapioca starch with a small amount of cold water to create a slurry. Gradually add this mixture to the simmering fruit while stirring, until the filling reaches your desired thickness.
6. **Jar the Filling:** Carefully ladle the hot mixture into the sterilized jars, leaving about 1/2 inch headspace at the top.
7. **Seal the Jars:** Wipe the jar rims clean, place the lids on, and screw the bands on until just fingertip tight.
8. **Water Bath Canning:** Process the filled jars in a boiling water bath for 20 minutes, adjusting for altitude if necessary.
9. **Cool and Check Seals:** Remove the jars from the water and let them cool on a towel-lined surface. Once cooled, check that the lids are sealed by pressing the center.

Using alternative thickeners can impact the texture of your preserved pie filling, so consider storing it in a cool, dark place and using it within a few months for best results. It's a great way to enjoy homemade pie filling without Clear Jel!

## How to Make Strawberry Rhubarb Pie Filling with Cornstarch

If you prefer using cornstarch instead of Clear Jel for your pie filling, here's a method you can follow. Keep in mind that while cornstarch is suitable for fresh or refrigerated fillings, it





is not ideal for long-term canning due to potential breakdown over time. Here's how you can prepare it:

## Ingredients

- 4 cups of fresh strawberries, hulled and sliced
- 3 cups of fresh rhubarb, chopped
- 1 1/2 cups of granulated sugar
- 1/4 cup of lemon juice
- 1/2 cup of cornstarch
- 1 cup of water

## Instructions

### Prepare Fruit and Equipment

- **Wash and Cut:** Thoroughly wash strawberries and rhubarb. Slice strawberries and chop rhubarb into desired sizes.
- **Sterilize Equipment:** If planning to can the filling for short-term storage, boil jars and lids for 10 minutes.

### Cook the Filling

- **Combine Ingredients:** In a large pot, add strawberries, rhubarb, sugar, lemon juice, and water.
- **Simmer the Mixture:** Bring to a boil over medium heat, then reduce heat and simmer until the fruits are tender.

### Thicken with Cornstarch

- **Dissolve Cornstarch:** In a separate small bowl, dissolve cornstarch in a little cold water to avoid clumping.
- **Add to Mixture:** Gradually add the dissolved cornstarch to the fruit mixture, stirring constantly until the filling thickens.

### Final Steps

- **Cool or Use Immediately:** Let the filling cool if storing in the fridge, or use it immediately for fresh pies.
- **Refrigerate for Later:** If you do not plan to can it, store in airtight containers in the



refrigerator for up to a week.

## **Strawberry Rhubarb Pie Filling Recipe for Canning Beginners**

### **Ingredients**

- 4 cups of fresh strawberries, hulled and sliced
- 3 cups of fresh rhubarb, chopped
- 1 1/2 cups of granulated sugar
- 1/4 cup of lemon juice
- 1/2 cup of Clear Jel or 1/4 cup of cornstarch (opt for freezing if using cornstarch)
- 1 cup of water

### **Equipment**

- Canning jars with lids and bands
- Large pot
- Ladle
- Jar lifter
- Boiling water canner
- Funnel

### **Instructions**

#### **1. Prepare Fruits:**

- Rinse strawberries and rhubarb under cold water.
- Hull and slice strawberries; chop rhubarb into small pieces.

#### **2. Sterilize Jars:**

- Place jars and lids in boiling water for at least 10 minutes to sterilize.

#### **3. Cook the Filling:**

- In a large pot, mix strawberries, rhubarb, sugar, lemon juice, and water.
- Bring to a boil, then reduce heat and simmer until fruits are soft.

#### **4. Thicken the Filling:**



- If using Clear Jel, dissolve in water before adding to the pot.
- Stir continuously while adding Clear Jel until desired thickness.
- Note: If using cornstarch, dissolve in cold water and consider freezing.

**5. Fill Jars:**

- Use a funnel to pour hot filling into jars, leaving 1/2 inch headspace.
- Remove air bubbles by running a knife around inside of jars.

**6. Seal and Process:**

- Wipe jar rims, then place lids and tighten bands to fingertip tightness.
- Process jars in a boiling water bath for 20 minutes (adjust for altitude).

**7. Cool and Store:**

- Let jars cool completely.
- Ensure lids are sealed properly before storing in a dark, cool place.

## Lucky Leaf Strawberry Rhubarb Pie Filling Recipes to Try

### Classic Strawberry Rhubarb Pie

- **Ingredients:**
- 1 can of Lucky Leaf Strawberry Rhubarb Pie Filling
- 1 package of double pie crusts
- 1 tablespoon of granulated sugar
- 1 egg, beaten (for egg wash)

- **Instructions:**

1. Preheat oven to 425°F (220°C).
2. Roll out one pie crust into a pie dish and fill with the Lucky Leaf strawberry rhubarb filling.
3. Roll out the second crust, place it over the filling, and crimp the edges.
4. Cut slits in the top crust for steam to escape.
5. Brush the top with the beaten egg and sprinkle with sugar.
6. Bake for 40-45 minutes or until crust is golden brown.



## Strawberry Rhubarb Hand Pies

- **Ingredients:**

- 1 can of Lucky Leaf Strawberry Rhubarb Pie Filling
- 1 package of refrigerated pie dough
- 2 tablespoons of sugar
- 1 egg (for egg wash)

- **Instructions:**

1. Preheat oven to 375°F (190°C).
2. Roll out the pie dough and cut into circles, approximately 4 inches in diameter.
3. Place a spoonful of filling in the center of each circle.
4. Fold circles in half, seal edges with a fork, and cut slits on top.
5. Brush with egg wash and sprinkle with sugar.
6. Bake for 20-25 minutes until golden brown.

## Strawberry Rhubarb Crumble Bars

- **Ingredients:**

- 1 can of Lucky Leaf Strawberry Rhubarb Pie Filling
- 1 1/2 cups of all-purpose flour
- 1 cup of rolled oats
- 1 cup of brown sugar
- 1/2 cup of melted butter
- 1 teaspoon of vanilla extract

- **Instructions:**

1. Preheat oven to 350°F (175°C).
2. Combine flour, oats, and brown sugar in a mixing bowl.
3. Add melted butter and vanilla, mixing until crumbly.
4. Press half of the mixture into a baking dish.
5. Spread the pie filling over the crust.
6. Sprinkle the remaining crumble mixture on top.
7. Bake for 30-35 minutes until golden brown.

## Exploring Different Strawberry Rhubarb Canning



## Recipes: Step-by-Step

Canning allows you to preserve the delightful flavors of strawberry rhubarb pies in various recipes. Here are five different step-by-step recipes to explore:

### Recipe 1: Classic Strawberry Rhubarb Jam

1. **Prepare Ingredients:** Hull and slice 4 cups of strawberries, chop 4 cups of rhubarb.
2. **Combine and Cook:** In a large pot, mix strawberries, rhubarb, and 1 cup of sugar. Bring to a boil and simmer until fruits release their juices.
3. **Add Pectin:** Stir in 1 packet of pectin and boil for an additional minute.
4. **Fill Jars:** Pour jam into sterilized jars, leaving 1/4 inch of headspace.
5. **Process:** Seal jars and process in a boiling water bath for 10 minutes.

### Recipe 2: Strawberry Rhubarb Sauce

1. **Prepare Produce:** Rinse and chop 3 cups of strawberries and 3 cups of rhubarb.
2. **Simmer Mixture:** In a saucepan, add fruit and 1 cup of sugar. Simmer until fruits are totally soft.
3. **Puree:** Blend the mixture until smooth.
4. **Add Lemon Juice:** Stir in 2 tablespoons of lemon juice.
5. **Jar Filling:** Ladle sauce into jars, seal and process in a boiling water bath for 10 minutes.

### Recipe 3: Spiced Strawberry Rhubarb Conserve

1. **Macerate Fruit:** Combine 4 cups of strawberries, 4 cups of rhubarb, 2 cups of sugar, and 1 teaspoon of ground cinnamon. Let sit for an hour.
2. **Cook Conserves:** Cook the mix until boiling, then reduce to a simmer.
3. **Add Nuts:** Stir in 1 cup of chopped pecans just before removing from heat.
4. **Sterilize and Fill Jars:** Fill jars with hot conserve, leaving 1/2 inch headspace.
5. **Can and Process:** Process jars for 15 minutes in a boiling water bath.

### Recipe 4: Quick Strawberry Rhubarb Chutney

1. **Chop Ingredients:** Prepare 3 cups of strawberries and rhubarb.
2. **Season:** Add 1/2 cup of sugar, 1/4 cup of vinegar, 1 teaspoon of ginger, and 1/2 teaspoon of cloves.
3. **Cook Thoroughly:** Bring to boil; reduce heat and let stew for about 45 minutes.



4. **Jar and Seal:** Pour hot chutney into jars, sealing immediately.
5. **Process in Bath:** Process for 20 minutes in a boiling water bath.

## Recipe 5: Zesty Strawberry Rhubarb Relish

1. **Ingredients Prep:** Rinse and chop 4 cups strawberries, and 4 cups rhubarb.
2. **Add Aromatics:** Combine with 1 diced onion, 2 tablespoons of grated ginger, and 1/2 cup brown sugar.
3. **Simmer:** Cook until mixture thickens.
4. **Stir in Vinegar:** Add 1/4 cup of apple cider vinegar.
5. **Preserve:** Ladle relish into prepared jars; process in boiling water bath for 15 minutes.

Experimenting with these recipes is a fantastic way to savor the classic strawberry rhubarb flavor in a variety of delicious forms!

## How to Use Canned Strawberry Rhubarb Pie Filling in Desserts

Canned strawberry rhubarb pie filling is versatile and can be used in a variety of delightful desserts. Here are some simple steps to incorporate it into your sweet creations:

1. **Classic Pie:** Roll out your favorite pie crust and line a pie dish. Pour the canned filling into the crust, top with another layer of crust or a lattice design, and bake in a preheated oven at 375°F (190°C) for about 50-60 minutes or until the crust is golden brown.
2. **Tartlets:** Use store-bought or homemade tart shells. Fill each shell with a heaping tablespoon of pie filling. Bake at 350°F (175°C) for 15-20 minutes until the filling is bubbly.
3. **Ice Cream Topping:** Warm a cup of canned pie filling on the stovetop or in the microwave. Pour it over vanilla ice cream for a quick and delicious dessert.
4. **Parfaits:** Layer the pie filling in a glass with vanilla yogurt and granola for a refreshing dessert or breakfast option.
5. **Fruit Crumble:** Pour the filling into a baking dish and top with a mixture of oats, flour, brown sugar, and butter. Bake at 375°F (190°C) until the topping is crisp and golden.

Each of these dessert ideas showcases the sweet-tart flavor of strawberry rhubarb pie filling



in a unique way, bringing homemade comfort to your table any time of the year.

## Strawberry Rhubarb Sauce: Canning Recipe and Uses

### Ingredients for Strawberry Rhubarb Sauce

- 4 cups of fresh strawberries, hulled and chopped
- 3 cups of fresh rhubarb, diced
- 1 cup of granulated sugar
- 1/4 cup of lemon juice
- 1 teaspoon of vanilla extract (optional)

### Directions for Making Strawberry Rhubarb Sauce

1. **Prepare the Fruit:** Wash and chop strawberries and rhubarb, removing any leaves and stems.
2. **Cook the Fruit:** In a large saucepan, combine strawberries, rhubarb, sugar, and lemon juice. Bring to a boil over medium heat.
3. **Simmer and Reduce:** Lower the heat and let the mixture simmer for 20-30 minutes, stirring occasionally, until the fruit breaks down and the sauce thickens.
4. **Add Vanilla Extract:** Stir in the vanilla extract if using and cook for an additional 5 minutes.

### Canning the Sauce

1. **Sterilize Jars:** Sterilize jars and lids by boiling for at least 10 minutes.
2. **Fill the Jars:** Pour the hot sauce into jars, leaving about 1/2 inch of headspace.
3. **Seal the Jars:** Wipe rims, place lids, and screw bands tightly.
4. **Process in a Water Bath:** Process the jars in a boiling water bath for 10 minutes.
5. **Cool and Store:** Allow jars to cool and check seals before storing in a cool, dark place.

### Uses for Strawberry Rhubarb Sauce

- **Topping for Ice Cream or Yogurt:** Drizzle over ice cream or mix with yogurt for a fruity treat.
- **Filling for Crepes or Pancakes:** Use as a filling for crepes or as a delicious topping for pancakes.
- **Sauce for Cheesecake:** Pour over cheesecake for a delightful fruity topping.
- **Complement for Roasted Meats:** Pair with pork or chicken for a tangy and sweet



contrast.

- **Mix with Sparkling Water:** Stir into sparkling water for a refreshing fruit-infused drink.

## Storing and Preserving Your Strawberry Rhubarb Pie Filling

1. **Check the Seals:** Before storing, ensure that each jar is properly sealed by pressing down on the center of the lid. If it does not pop back, the seal is secure.
2. **Label the Jars:** Use labels to note the contents and the date of canning. This will help you track the freshness of your preserves.
3. **Choose the Right Storage Location:** Store the jars in a cool, dark place such as a pantry or basement. Avoid direct sunlight or locations with high humidity.
4. **Regularly Inspect Your Stock:** Periodically check the jars for any changes in color, leakage, or broken seals. Use any problematic jars first or dispose of them if necessary.
5. **Adhere to Shelf Life Guidelines:** For best quality, consume your strawberry rhubarb pie filling within one year. However, properly stored jars can remain safe beyond this period.
6. **Consider Freezing as an Option:** If you prefer, filled jars can also be stored in the freezer. Ensure that they are suitable for freezing and not overfilled to prevent cracking due to expansion.

## Troubleshooting Common Issues in Canning Strawberry Rhubarb Pie Filling

When canning strawberry rhubarb pie filling, you may encounter some challenges. Here are some common issues and how to address them:

1. **Filling is Too Thin:** If your filling doesn't thicken as expected, it may be due to inadequate amounts of Clear Jel or incorrect cooking time. Ensure Clear Jel is completely dissolved in water before adding, and allow your mixture to simmer until it thickens.
2. **Jars Didn't Seal Properly:** If the lids didn't seal, check for debris on the jar rims before placing the lids. Ensure that the jar rims are wiped clean before sealing and that the bands are screwed on firmly but not overly tight.
3. **Discoloration of Filling:** Discoloration can occur if the jars aren't processed long





enough or if they are exposed to light. Ensure the jars are processed in a boiling water bath for the recommended time and stored in a cool, dark place.

4. **Floating Fruit:** If the fruit floats in the jar, it may be due to air bubbles or undercooked fruit. Tap gently to release air bubbles before sealing, and ensure the fruit is cooked appropriately before it's canned.
5. **Overfilled Jars:** Overfilling can lead to improper sealing. Always leave the recommended headspace in each jar to ensure a proper vacuum seal is achieved during processing.

By understanding and addressing these issues promptly, you'll ensure that your canned strawberry rhubarb pie filling is safe, delicious, and shelf-stable.

## Conclusion

Canning strawberry rhubarb pie filling is a delightful way to savor the flavors of summer long after the season has passed. By following the step-by-step guide and adhering to safety tips, you can ensure a quality product that is both delicious and shelf-stable. Whether you're an experienced canner or a beginner looking to preserve the taste of ripe strawberries and tangy rhubarb, this process offers a satisfying solution. Embrace the versatility of your canned pie filling, and enjoy the endless dessert possibilities it brings to your table throughout the year. Remember, with each jar you preserve, you're not just saving fruit—you're capturing moments and flavors to be relished anytime you desire a taste of homemade goodness.

## FAQs

### 1. Can I use frozen strawberries and rhubarb for this recipe?

Yes, you can use frozen strawberries and rhubarb. Just make sure they are fully thawed and drained of excess liquid before starting the canning process to ensure the correct consistency in your pie filling.

### 2. How can I tell if my jars are properly sealed?

Jars are properly sealed if the lid does not flex up and down when the center is pressed. You can also check by tapping the lid with the back of a spoon; a high-pitched ringing sound typically indicates a good seal.



### **3. What should I do if a jar doesn't seal properly?**

If a jar doesn't seal, you can reprocess it within 24 hours. Just replace the lid with a new, sterilized one and repeat the sealing process. Alternatively, refrigerate the unsealed jar and use the filling within a week.

### **4. Is it safe to adjust the sugar content in the recipe?**

Sugar not only sweetens but also helps preserve the filling. While minor adjustments might be possible, be cautious—reducing sugar significantly can affect the shelf life and consistency of the filling.

### **5. How should I adjust the processing time for high altitude canning?**

As a general guideline, add 5 minutes to the processing time for every 1,000 feet above sea level to ensure safety and proper preservation at higher altitudes.

### **6. Can I use another thickener instead of Clear Jel or cornstarch for canning?**

Clear Jel is recommended for canning. Other thickeners, like flour or tapioca, are less stable and not advised. For best results, stick to verified canning recipes with approved ingredients.