

Jesse pear butter By Jesse Raven on Sunday, August 25, 2013 at 8:00pm

makes about 6- 1/2 pints (actually 5 and 5/4's 1/2 pints LOL)

about 5 lbs pears peeled and cored

juice and zest of 2 oranges

about 1/2 cup sugar

2 tsp cardamom

1 tsp nutmeg

1/2 tsp cinnamon

I cooked down in a crock pot over night you can cook down anyway you like. Ladle the pear butter into hot sterile jars, leaving 1/4 inch of head space. Remove air bubbles by sliding a metal spatula around where the pear butter touches the glass. Wipe jar rims clean, and seal with lids and rings. Process for 15 minutes in a boiling water bath. The water should cover the jars by 1 inch. Remove from water bath let cool and enjoy the ping!