

Pear Butter

1 gallon water

1/2 cup bottled lemon juice, divided

4 lbs firm ripe pears

2/3 cup white grape juice

2 Tbsp. brown sugar, packed

2 tsp. sweet 'n low

1 tsp. ground cinnamon

1/8 tsp. ground allspice

In large pot, combine water and 14 cup lemon juice. Peel core and halve pears, adding them to water-lemon mixture to prevent browning. Drain off liquid. Add remaining ingredients, including remaining 14 cup lemon juice. Over high heat, bring to a boil. Reduce heat to med and cook 20 mins or until pears are very tender. In blender or food processor, puree pears. Return puree to pot and continue cooking 20 minutes or until very thick. Process 20 minutes in water bath canner. Makes 3 8-oz jars.