

Pear Honey Jim Rarrick

This is a very old recipe that was published in a Barbara Kerr canning book sometime in the 40's. Naturally I varied from the recipe but it is good and you'll love it.

I peeled cored and quartered pears until you have about 16 cups cooked down. Now thats probably somewhere in the neighborhood of 4 and 1/2 pears per pint or about 32 to 40 pears depending on how much waste there is. Make sure your pears are ripe and sweet.

Prepare them put in a pot and cook them until very soft you can add 1/2 cup of water to start with if pears are too hard.

After pears are cooked i added 1 20 oz. can of crushed Pineapple and put it in a blender 5 or 6 cups at a time and puree it until smooth putting into another pot on the stove.

When finished I added 2 cups of sugar and brought to a boil and put it into clean sterilized jars, add 2 tsp lemon juice per pint and installed 2 piece caps and let it seal on the counter.