

Tutti-Frutti Jam with powdered pectin

- 3 cups chopped or ground pears (about 2 pounds pears)
- 1 large orange
- $\frac{3}{4}$ cup drained crushed pineapple
- $\frac{1}{4}$ cups chopped maraschino cherries (3-ounce bottle)
- $\frac{1}{4}$ cup lemon juice
- 1 package powdered pectin
- 5 cups sugar

Yield: About 6 or 7 half-pint jars

Procedure: Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.

To prepare fruit. Sort and wash ripe pears; pare and core. Chop or grind pears. Peel orange, remove seeds and chop or grind pulp

To make jam. Measure chopped pears into a kettle. Add orange, pineapple, cherries, and lemon juice. Stir in pectin. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface. Add sugar, continue stirring, and heat again to full bubbling boil. Boil hard for 1 minute, stirring constantly. Remove from heat; skim.

Fill hot jam immediately into hot, sterile jars, leaving $\frac{1}{4}$ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Canner for 10 minutes**.