

Vanilla Pear Jam

By Brenda Frame Chumney on Monday, September 30, 2013 at 2:41pm

8 cups cored and chopped pears (if the skins are thin you don't have to peel)

2 vanilla beans, split and scrapped

4 cups of sugar

1 box sure jel

In a large pot combine chopped pears, sugar and vanilla bean seeds along with the vanilla bean. Cook over med heat until the fruit can easily be smashed with the back of a wooden spoon.. Use a potato masher or immersion blender to break the fruit up. Remove the vanilla bean shell before blending. Add the pectin and bring to a rolling boil. Let boil for 1 min. Fill prepared jars, leaving 1/8 inch headspace, wipe rims and apply lids. Process in WB 10 mins