

Caramel-Ginger Pear Pie Filling Makes 7 quarts.

1 lemon, halved
12 to 13 lbs pears
1/2 cup golden raisins
3 cups packed brown sugar
2-1/2 cups granulated sugar
1-1/2 cups regular Clear Jel
1 tablespoon finely chopped crystallized ginger
1 tsp sea salt
1 tsp ground ginger
1/4 tsp ground cinnamon
2-3/4 cups water
(3) 11-to-12-ounce cans pear nectar
3/4 cup lemon juice
2 tsps vanilla

Directions:

- 1) Fill two large bowls half-full with cold water. Squeeze the juice from 1 lemon half into each bowl of water. Peel, core and cut pears into 1/2" to 3/4" inch wedges, placing wedges in the lemon water as you slice them to prevent browning.
- 2) In a 6-to-8-quart heavy pot bring a large amount of water to boiling. Drain pears; measure 24 cups. Add pears, 6 cups at a time, to the boiling water and cook for 30 seconds. Using a slotted spoon, transfer cooked pears to a large bowl. Stir in raisins; cover to keep hot. Drain; discard water from pot.
- 3) In the same pot combine brown sugar, granulated sugar, Clear Jel, crystallized ginger, salt, ground ginger, and cinnamon. Stir in the 2-3/4 cups water and the pear nectar. Cook over medium-high heat until thickened and bubbly, stirring constantly. Stir in lemon juice. Boil for 1 minute, stirring constantly. Stir in pear mixture and vanilla.
- 4) Pack hot pear filling into hot sterilized quart jars, leaving a 1" headspace. Wipe jar rims; adjust lids and screw bands.
- 5) Process filled jars in a boiling-water bath for 25 minutes (start timing when water returns to boiling). Remove jars from canner; cool on wire racks. Makes 7 quarts.

NOTE:

Streusel-topped Caramel Ginger Pear Pie:

Prepare a 9" baked pastry shell. Pour 1 quart of the Caramel-Ginger-Pear Pie Filling into the prepared pastry shell; set aside. Preheat oven to 375*. For topping, in a medium bowl combine 2/3 cup rolled oats, 2/3 cup all-purpose flour, 1/2 cup packed brown sugar, 1/4 tsp salt, and 1/4 tsp ground cinnamon. Using a pastry blender, cut in 6 tbsp butter until mixture resembles coarse crumbs. Sprinkle topping over filling. Cover edge of pie loosely with foil. Bake for 45 minutes. Remove foil. Bake for 10-15 minutes more or until filling is bubbly and topping is golden. Cool on a wire rack.

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