

Pear Preserves by Jackie Smith

5 lb. prepared pears 3 lb. sugar

SYRUP: 1 1/4 c. leftover preserve syrup or use syrup below 1/4 c. Karo syrup

A preserve syrup may be made by boiling together 3/4 cup sugar with 3/4 cup water. Bring to a boil and allow to cool.

Peel, core and slice pears in 1/2 to 3/4 inch pieces then measure (5 pounds). Put in large cooking utensil. Pour sugar over top and mix slightly. Let stand overnight. Next morning, put on stove and stir carefully to mix. Bring to boil. Turn down heat and cook slowly until pears turn light brown and syrup thickens, stir often. More sugar may be added, small amount at a time during cooking. When desired doneness; put in sterilized jars and seal. Process in a boiling water bath for 20 minutes (pints) or 25 minutes (quarts).

May be cooked in oven on low heat (250-300°F) after the pears are boiling. (This takes longer, but not so much stirring.) Takes 2-3 hours in oven or 1-2 hours on stove top. Any leftover juice from canning pears may be added at beginning. Leftover syrup from preserves makes a wonderful syrup for pancakes.