

Pear Butter

This recipe for “Old Brown Jam” comes from my friend Kanae. She gave us some for Christmas and we loved it. She graciously shared her recipe! We typically make this into freezer jam so we don’t have to bother processing it.

7 cups peeled/pitted/quartered mashed pears (about 15 large pears)
9 cups white granulated sugar
2 packages pectin
2 teaspoons ground cinnamon
2 teaspoons ground cloves
2 teaspoons ground allspice
1 tablespoon butter

Add spices to pears in a sauce pan. Add pectin and bring to a boil. Stir in sugar and bring to a rolling boil for 1 minute. Skim foam and add 1 tablespoon butter. Pour into clean jars and seal (if processing) or in clean jars. Put clean lids on and freeze after pear butter has cooled. Yield: About 12 8-oz jars.