

Pear Butter

Looking for a way to use pears that may have a blemish? Fruit from the orchard can be used in many ways in addition to eating fresh from the tree. Consider making this easy pear butter with your extra pears. Simply remove the undesirable parts of the fruit, but fully utilize the remaining good parts of the fruit in this tasty treat.

Ingredients:

- 6 pounds ripe pears, peeled, cored and diced
- 5 Tablespoons honey
- 2 Tablespoons lemon juice
- 2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- ½ teaspoon salt
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cloves



Directions:

1. Stir together all ingredients in a large saucepan and bring to a boil. Reduce heat to low and simmer for about two hours, stirring occasionally. (This time is dependent on the ripeness and variety of pears you are using. Some will cook faster than others.)
2. Monitor the mixture so that the bottom does not burn. If necessary, leave the lid slightly open so that moisture can escape.
3. Once it has reduced and thickened to your desired consistency, remove from heat. The mixture can be left chunky or transferred to a food processor to make smooth.
4. Transfer to canning jars or a heat-proof container for storage. Store in refrigerator for up to a week.
5. Enjoy on toast, as a condiment on your sandwich, or added to your oatmeal or smoothie.



Yield: About 4 cups.

Recipe inspired by Gimme Some Oven

<http://www.gimmesomeoven.com/easy-pear-butter-recipe/>