

## Pear Jam

Savannah · 28/09/2024



### Prep Time

40 mins

### Difficult

Medium

### Servings

64

### Description

This pear jam has been my favorite jam since I was a little girl We moved around a lot when I was young my grandmother would send this jam to us so that we still felt we were close to Grandmas house I love it on warm homemade bread or peanut butter and jam sandwiches

### Ingredients

- - 4 ½ cups mashed ripe pears - ¼ cup lemon juice - 3 tablespoons powdered fruit pectin - 1 teaspoon ground cinnamon - ½ teaspoon ground cloves - ½ teaspoon ground allspice - ½ teaspoon ground nutmeg - 7 ½ cups white sugar - 1 teaspoon butter - 8 half-pint canning jars with lids and rings
- or as needed

### Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Mix pears
2. lemon juice
3. fruit pectin
4. cinnamon
5. cloves
6. allspice
7. and nutmeg in a large heavy pot; bring to a boil
8. stirring constantly. Dotdash Meredith Food Studios Add sugar all at once
9. stirring
10. and bring back to a full rolling boil. Boil for 1 minute. Dotdash Meredith Food Studios Mix in butter to settle foam. Dotdash Meredith Food Studios Sterilize the jars and lids in boiling water for at least 5 minutes. Dotdash Meredith Food Studios Pack the pear jam into the hot
11. sterilized jars
12. filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids
13. and screw-on rings. Dotdash Meredith Food Studios Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil and lower jars into the boiling water using a holder. Leave a 2-inch space between the jars. Pour in more boiling water if necessary to bring the water level to at least 1 inch above the tops of the jars. Bring the water to a rolling boil
14. cover the pot
15. and process for 10 minutes. Dotdash Meredith Food Studios Remove the jars from the stockpot and place onto a cloth-covered or wood surface
16. several inches apart
17. until cool. Once cool
18. press the top of each lid with a finger
19. ensuring that the seal is tight (lid does not move up or down at all). Store in a cool
20. dark area. Dotdash Meredith Food Studios