



Pear Butter

Savannah · 28/09/2024



Prep Time

2 hrs 15 mins

Difficult

Medium

Servings

32

Description

This pear butter recipe is an old recipe from a dear friend who added orange and nutmeg for a delicious flavor It tastes so good

Ingredients

- - 4 pounds medium pears
- quartered and cored - $\frac{1}{2}$ cup water
- or as needed - 2 cups sugar - 1 teaspoon grated orange zest - $\frac{1}{4}$ teaspoon ground nutmeg - $\frac{1}{4}$ cup orange juice

Instructions

1. Place pears into a large pot over medium heat; add just enough water to cover the bottom of the pot and keep them from sticking
2. about 1/2 cup. Cook until the pears are soft
3. about 30 minutes. Press pears through a sieve or food mill
4. and measure out 2 quarts of the pulp. Pour pear pulp and sugar into a large saucepan and stir to dissolve sugar. Stir in orange zest
5. nutmeg
6. and orange juice. Cook over medium heat until mixture is thick enough to mound in a spoon. When mixture begins to thicken
7. stir frequently to prevent scorching on the bottom. This process will take about 1 hour. Ladle pear butter into hot sterile jars
8. leaving 1/4 inch of headspace. Remove air bubbles by sliding a metal spatula around where the pear butter touches the glass. Wipe jar rims clean
9. and seal with lids and rings. Process for 10 minutes in a boiling water bath. The water should cover the jars by 1 inch. Check with your local extension for exact processing times for your area.