

SPICE PEAR PRESERVES

INGREDIENTS

6 cups peeled, cored, and sliced pears (I used Red Anjou)
1 cup water
1 tablespoon lemon juice
2 ounces package powdered fruit pectin (1 package)
8 cups white sugar
2 teaspoons ground allspice
2 teaspoons ground nutmeg
1/2 cup brown sugar
a few teaspoons of vodka or Williams (pear schnapps)

DIRECTIONS

Prepare and sterilize jars and lids as you normally would, or per directions with the jars.

In a large saucepan, combine pears, water, and lemon juice. Cover, and simmer for 10 minutes. Stir in pectin, and bring to a full boil. Stir in the white sugar, and continue boiling and stirring uncovered for 1 minute, until sugar is dissolved. Remove from heat, and stir in brown sugar, allspice, and nutmeg.

Fill jars to within 1/2 inch of the top. Let cool completely under a clean dish towel. Once cooled, drizzle half a teaspoon on the top of each jar and swirl so the alcohol covers the surface (this helps with preservation and does not affect the taste of the jam). Twist on lids. For long term storage, process in a hot water bath; otherwise refrigerate for up to 6 weeks.