

Pear Pickles

Aka: Sweet & Spiced Pears

8 pounds = 7-8 pints

Recipe source:

National Center for Home Preservation

https://nchfp.uga.edu/how/can_06/pear_pickles.html

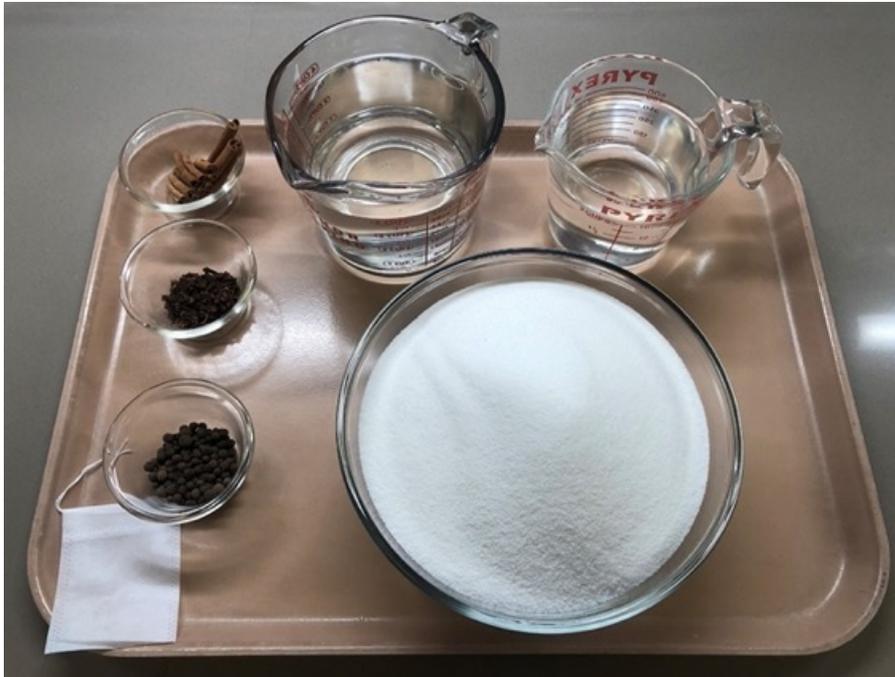


UNIVERSITY OF CALIFORNIA
Agriculture and Natural Resources

UC Master Food Preserver Program

The Process...

- Gather your supplies and ingredients:



- 8 cups sugar
- 4 cups white vinegar 5%
- 2 cups water
- 8 cinnamon sticks
- 2 tablespoons whole cloves
- 2 tablespoons whole allspice
- 8 pounds firm ripe pears
- Spice bag



The Process...

- Gather your supplies:

Canning Tools



Additional equipment needed:

- Cutting Board
- Paring Knife
- Rough cloth towel
- Sauce pan for blanching
- Slotted spoon
- Sauce pan for syrup with lid
- 8 pint canning jars
- 8 new lids
- 8 rings
- Boiling water canner or large pot with rack on bottom filled with water that covers jars 1 inch



Making the Syrup



- Combine sugar, vinegar, water and cinnamon sticks
- Cloves and allspice tied in a clean, thin, white cloth
- Heat slowly as sugar dissolves, then increase temperature
- Bring to a rolling boil
- Simmer, covered 30 minutes

Blanching Pears

- Medium sauce pan fill with water, bring to a boil
- Wash pears 8 pounds of pears
- Drop pears into boiling water for 60 to loosen skin
- Remove from boiling water and place in a bowl of cold water
- Rub pears with rough towel and skins will slide off
(it is like magic)



Blanching Pears cont.

- To prevent peeled pears from darkening during preparation, immediately after peeling, put them into a cold solution containing $\frac{1}{2}$ teaspoon ascorbic acid per 2 quarts water
- Remove core of pears
- Cut in half
- Return to ascorbic acid water solution



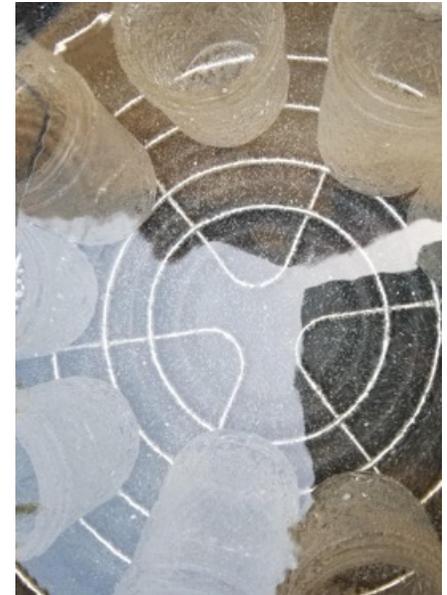
Warming Pears in Syrup

- Drain pears
- Add pears to hot syrup
- Bring to boil, lower heat simmering for 20-25 mins
 - This is heating the pears through
 - Stirring pears periodically



Prepare your jars, lids and canner

- Fill your canner with water (waterbath or atmospheric steam canner)
- Place jars in canner to warm with the canning water
- Clean and prep lids according to their instructions (see manufacturer)



Canning Procedure



- Pack hot pears into hot reg. mouth pint jars
 - 1st one in round side down
 - Following round side up
- Cover pears with boiling syrup
- 1 cinnamon stick per jar
- Fill the pint jars to 1/2" headspace
- Remove air bubbles and adjust headspace as needed

Canning Procedure cont.

- Adjust headspace as needed

- Wipe rims clean



Canning Procedure cont.



- Place lids on, tighten the rings
- Process for 20 minutes, once water returns to a rolling boil
(adjust for your elevation)
- Rest in canner with heat off for 5 minutes
- Remove from canner and let rest for 24 hours



Wrap up/Storage

- Check the seals after 24 hours
- Wash jars removing any sticky residue if jar doesn't seal put into the fridge for immediate use
- Label lids with name and date
- Store without rings for seal safety
- Enjoy the fruits of your labor!



Ideas for Serving

- Arugula & Pear Pickle Salad with a vinaigrette dressing
- Grilled Cheese Sandwich made with fontina cheese, rustic bread
- Pan-seared Seafood replace lemon sliced with pickled pears
- Brine works well for marinades for poultry or duck



Image <https://www.wineenthusiast.com/recipe/pickled-pear-salad/>