

# FAMILY

## Great time of year to use pears

Driving down the rural roads of Rusk County this time of the year it is easy to spot pear trees.

If fortunate enough to have one of these trees then this is a good time to make use of the fruit. Remember, the holidays are just around the corner and pear preserves might be a perfect gift.

For other food preservation recipes, please contact the Rusk County Extension Office at 903-657-0376.



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Extension Agent

### Pear Preserves (makes about 5 half-pint jars)

#### Ingredients

1 ½ cup sugar	1 ½ cups
sugar	fruit and syrup to boiling.
2 ½ cups water	1 thinly
sliced lemon	Pack fruit into hot jars, leaving ¼-inch head space. Cook syrup 3-5 minutes or longer if to thin. Pour hot syrup over fruit, leaving ¼-inch head space. Wipe jar rims and adjust lids. Process 5 minutes in a boiling water bath.
6 medium cored, pared, hard ripe pears, cut in halves or quarters (about 2 pounds)	

#### Directions

Combine 1 ½ cups sugar with the 2 ½ cups water; cook rapidly for 2 minutes. Add pears and boil gently for 15 minutes. Add remaining sugar and lemon stirring until sugar dissolves. Cook rapidly until fruit is clear, about 25 minutes. Cover and let stand 12 to 24 hours in refrigerator.

**Note:** Small pears may be preserved whole with stem intact; peel pears and wash stem well.

For best flavor, Kieffer pear preserves should be stored in a cool, dry place from 3 to 5 weeks after processing before using. A piece of preserved ginger may be added to each jar.