

# PEAR APPLE JAM for a Delicious Combo Spread

Gathering the fruit for the pear apple jam was easy. Our local market had some delicious looking pears and I had been wanting to make a pear jam. I purchased five pounds of the fruit, but I am not sure how much was left when I went to make the jam! Fortunately I did have enough for two cups of finely chopped pears called for in the recipe.

I searched for a pear jam recipe and came across this one for [PEAR APPLE JAM](#). It is from Recipe4Living.com. Great! I still had apples too!

## Ingredients



PEAR-APPLE JAM

2 cups peeled cored and finely chopped pears  
1 cup peeled cored and finely chopped apples  
6 cups of sugar  
1 teaspoon ground cinnamon  
1/3 cup bottled lemon juice  
6 ounces liquid pectin (2 pouches)

## Directions for Pear Apple Jam

Crush the apples and pears in a large heavy bottom saucepan. and stir in the cinnamon. Thoroughly mix sugar and lemon juice with the fruits and bring to a boil over high heat, stirring constantly.

Immediately stir in pectin. Bring to a full rolling boil and boil hard for 1 minute, stirring constantly.

Remove from heat, quickly skim off foam and fill hot sterile jars leaving 1 inch of headspace.

Wipe jar rims, and cap the jars.

Process for 5 minutes for 4 ounce jar, 10 minutes for 8 ounce jars in a hot water bath canner. \*\*

Yield: 7 – 8 half pint (8 ounce) jars



*Note- I was able to fill 8 half pints and 1 four ounce jar. I usually have an extra jar or two ready to go, just in case.*

*\*\* I amended the directions to include the canning times I use.*

## More on Safe Canning

When learning to can food for storage, fruits, jams and jellies are a good place to start. Canning the acidic fruits

requires a couple hours of prep time and a short processing time in the hot water bath canner. The high sugar content in many jam and jelly recipes can be slightly adjusted to taste once you get a feel for making jam and jelly.

Vegetables require the use of a pressure canner in most cases. The lower acid content in [most vegetables](#) means that a higher temperature and longer processing time is necessary to kill any potentially dangerous bacteria. Use the canning methods outlined on the [USDA website](#) or the [Ball Canning Guide](#) for best results.

### [Canning Green Beans](#)

### [How to Pressure Can Root Vegetables](#)

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