

Pickled Pears

Yield: about 7 or 8 pints

8 cups sugar
4 cups white vinegar (5%)
2 cups water
8 cinnamon sticks, 2-inch pieces
2 tablespoons whole cloves
2 tablespoons whole allspice
8 pounds firm pears

1. Combine sugar, vinegar, water and cinnamon sticks; add cloves and allspice that are tied in a clean, thin, white cloth. Bring mixture to a boil and simmer, covered, about 30 minutes.
2. Wash pears, remove skins and all blossom ends; the stems may be left on if desired. If pears are large, halve or quarter. To prevent peeled pears from darkening during preparation, immediately after peeling, put them into a cold solution containing 1/2 teaspoon ascorbic acid per 2 quarts water. Drain pears just before using.
3. Add drained pears to the hot syrup, bring to a boil, lower heat and simmer for 20 to 25 minutes.
4. Pack hot pears into hot pint jars; add one 2-inch piece cinnamon stick per jar. Cover pears with boiling syrup, leaving 1/2-inch head- space and making sure pears are covered by the syrup. Remove air bubbles and adjust headspace if needed. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process pint jars in either a boiling water or steam canner for 20 minutes between 0-1,000 feet elevation, 25 minutes between 1,001-3,000 feet, 30 minutes between 3,001-6,000 feet, and 35 minutes above 6,000 feet.
6. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: National Center for Home Food Preservation, 2018