



UCCE Master Food Preservers of El Dorado County

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"Preserve today, Relish tomorrow"

Pear Mincemeat

Yield: about 9 pint jars

- 7 lbs Bartlett pears (about 21 medium)
- 1 lemon
- 2 lbs golden or dark raisins
- 6 ³/₄ cups sugar
- 1 tbsp ground cloves
- 1 tbsp ground cinnamon
- 1 tbsp nutmeg
- 1 tbsp allspice
- 1 tsp ground dried ginger
- 1 cup vinegar (5% acidity)



1. Wash pears and lemon; drain. Cut pears in half lengthwise and core. Coarsely chop pears. Cut lemon into quarters, remove seeds, and finely chop (including the peel), using a food processor or food grinder.
2. Combine all ingredients in a large saucepan. Bring mixture to a boil over medium heat, stirring to prevent sticking. Reduce heat and simmer 30 minutes.
3. Ladle hot mixture into a hot jar, leaving ½-inch headspace. Remove air bubbles and adjust headspace if necessary. Wipe jar rims with a dampened clean paper towel or cloth. Apply and adjust two-piece metal canning lids. Place jar in canner. Repeat with remaining jar(s).
4. Process pint jars in a boiling water or atmospheric steam canner as follows:
 - 25 minutes at 0-1,000 feet elevation
 - 30 minutes at 1,001-3,000 feet elevation
 - 35 minutes at 3,001-6,000 feet elevation
 - 40 minutes at 6,000-8,000 feet elevation
5. For boiling water canning, turn off heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off heat, leave canner lid on and wait 2-3 minutes. Remove jars to a rack or towel and let cool, undisturbed, for 12-24 hours and then check seals. Store unsealed jars in the refrigerator or reprocess. Clean and label sealed jars and store in a cool, dry dark location.

Source: Adapted from Ball Blue Book (2020)

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