



“Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties.”

Pearadise Marmalade

3¾ cups prepared fruit (about 5 pears, 1 orange and 1 lemon)

1 twenty-ounce can of crushed pineapple in its own juice,

1 eight-ounce jar pitted maraschino cherries, drained and minced into tiny pieces

3 cups sugar

1 package of Sure-Jell® for no sugar and lower sugar recipes

Prepare fruit. Peel, core and finely chop the pears. Remove the rinds from the orange and lemon. Shave off all the white part; chop remaining rind into thin slivers and bits. Supreme the orange and lemon which is to take the sections of the fruit of the orange and lemon, discarding seeds and membrane. Chop citrus finely.

Drain cherries and chop into small pieces. Measure the fruit mixture; it should equal 4 cups. Add more pears if not enough fruit.

Add the crushed pineapple. Total of all fruits and rind should equal about 5 cups.

Cook all the fruit and the pectin until it comes to a rolling boil. Add the sugar all at once and continue cooking until the mixture again comes to a rolling boil that cannot be stirred down. Cook for two minutes, stirring constantly.

Pour into clean, half-pint jars. Wipe rims. Add prepared sealing lids and ring bands. Place filled jars into a boiling water canner that is half-full of simmering water. Add additional water to bring water level to 1 to 2 inches over tops of jars. Bring to a boil.

Process the jars for 10 minutes in the boiling water bath canner.

After processing time is completed, turn off the heat, remove canner lid and let the jars remain in the hot water for another 5 minutes.

Remove jars and cool on a clean towel or rack for 12-24 hour. Wash jars and rings; dry well. Label jars and store jars in cool, dark location.

Yield: 7-8 cups

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