

Herb: Preserve It!

Gingered Red Pear-Rosemary Freezer Jam

Yield: about 5 half-pints

- 1 cup sugar
- 5 tablespoon Ball Instant Pectin
- 1/2 teaspoon cinnamon
- 4 to 5 Red Anjou pears, peeled, cored and coarsely mashed
- 2 teaspoons finely chopped rosemary
- 1 teaspoon finely grated ginger
- 1 teaspoon orange zest

1. Stir sugar, instant pectin and cinnamon in a bowl until well blended.
2. Add pears, rosemary, ginger and orange zest. Stir 3 minutes.
3. Ladle jam into clean jars, leaving 1/2-inch headspace. Apply lids.
4. Let stand until thickened, about 30 minutes.
5. Refrigerate up to 3 weeks or freeze up to 1 year.

Source: freshpreserving.com, 2018

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