



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Roasted Pear & Garlic Preserves

A sweet-savory soft spread that is versatile and delicious. This can be used as a condiment for turkey or pork. It would be lovely on a meat and cheese board, as well. Perfect for fall and winter holidays. It would make a nice gift, too!

- 1 garlic bulb
- Vegetable cooking spray
- 3 ½ to 4 pounds ripe, pears, peeled, cored, and cut into eights
- 1 ¼ cup sugar, divided
- ½ cup water
- ¼ cup apple cider vinegar (5% acidity)
- 4 Tbsp. dry pectin (or one box)
- 1 ½ tsp. fresh thyme leaves
- ½ tsp. ground black pepper

Yield: about 8 half-pint jars

Preheat oven to 400° F. Cut off pointed end of garlic; place garlic on a piece of aluminum foil. Fold foil to seal. Spray a large, rimmed baking sheet with vegetable spray. Place garlic in a corner of the baking sheet. Arrange pear wedges in a single layer on the baking sheet. Bake at 400° F. for 25 minutes.

Turn pear wedges over, sprinkle with ¼ cup sugar. Bake for 15 more minutes. Remove from oven.

Place garlic in foil directly on oven rack and bake 15 more minutes.

Transfer pear slices to 6-quart stainless steel or enameled Dutch oven, add water. Squeeze pulp from roasted garlic into pear mixture. Coarsely mash pear mixture with a potato masher. Stir in vinegar, next 4 ingredients, and remaining 1 cup of sugar. Bring to a boil, stirring often.

Fill hot jars, leaving ¼" headspace. Wipe the rims clean. Place lids and rings on jars, tightening rings finger-tip tight.

Process half-pint jars in a boiling water bath or atmospheric steam canner for: 0-1000ft. = 10 minutes, 1001-6000 ft. = 15 minutes, above 6000 ft. = 20 minutes.

Before removing canner lid, wait 5 minutes for both boiling water and steam canner, then remove jars, cool, and store. Cool jars for 12-24 hours, wash, label, and store in a cool dark.

Source: *The All New Ball Book of Preserving*

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