

Pear Vanilla Jam

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(recipe adapted from the Pear Vanilla Jam recipe of www.foodinjars.com)

makes enough for seven half pint jars

8 cups chopped Barlett pears (these are thin skinned so peeling not necessary)

2 vanilla beans, split and scraped

4 cups sugar

1 packet liquid pectin (3 ounces)

In a large pot, combine pears, sugar and vanilla beans plus the luscious gooey scrapings inside. Cook over medium heat until the fruit is soft. Remove the solid vanilla beans and using an immersion blender or potato masher, break down the fruit into a smooth sauce.

Add the pectin and bring to a boil and boil for 5 minutes to activate the pectin.

Heat your canning lids over low heat in a small pot of water while you are preparing the jam to ensure a good seal.

Fill your half pint sized jars. Wipe rims to remove any residual jam. Apply lids and screw on the rims.

Process the the filled jars in boiling water for 10 minutes (start the timer when the pot has returned to a boil) Remove processed jars from the pot and place them on a towel lined counter top. Let them cool undisturbed for at least two hours. During this time the lids should seal. Check to ensure the jars have sealed by pushing down on the center of the lid. If it feels solid and doesn't move, it is sealed.