

Our State eats

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Pear & Pineapple Preserves

Yield: 4 pints.

- 4 ripe pears, peeled, stems and cores removed, and coarsely chopped (about 3 cups)
- 1 (20-ounce) can crushed pineapple, drained
- 1 (1.75-ounce) package pectin
- 5½ cups granulated sugar
- Juice from ½ lemon

Add pears and pineapple to a saucepan. Sprinkle pectin over the fruit and stir. Bring to a high boil, stirring occasionally. Stir in sugar and return to a rolling boil for 1 minute, stirring constantly. Remove from heat. Add lemon juice and stir. Skim foam off top with a metal spoon. Stir mixture again. Ladle hot mixture into glass jelly jars, leaving ½ inch of space. Clean outside of jars with a warm, wet cloth. Close jars and store in refrigerator for up to a week until ready to serve.



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