

Pear Preserve

Written by Friends' Contribution

Ingredients

Quantity	Measure	Ingredients
2	Kilogram	Pears Ripe
1, 1/2	Kilogram	Sugar

Method

SYRUP:

1 1/4 c. leftover preserve syrup

1/4 c. Karo syrup - or look for [Sugar Syrup](#) on this website.

Peel, core and slice pears in 1/2 to 3/4 inch pieces then measure (5 pounds). Put in large cooking utensil. Pour sugar over top and mix slightly. Let stand overnight. Next morning, put on stove and stir carefully to mix. Bring to boil. Turn down heat and cook slowly until pears turn light brown and syrup thickens, stir often. More sugar may be added, small amount at a time during cooking. When desired doneness; put in sterilized jars and seal.

Can be put in oven and cooked on low heat (250-300 degrees) after they get to boiling. (This takes longer, but not so much stirring.) Takes 2-3 hours in oven and 1-2 hours on top. Any leftover juice from canning pears may be added at beginning. Leftover syrup from preserves makes the syrup for pancakes.