

PEAR CARDAMOM JAM



Ingredients

- 4 cups ripe pears peeled, cored and diced (Bosc or Concorde are best)
- 2 cups sugar
- ¼ cup lemon juice
- 6 green cardamom pods (or 1 tsp ground cardamom)
- 1¾ oz pectin

Directions

1. Bring boiling water canner to a boil. Wash jars and lids in hot soapy water. Put lids in a small bowl and cover with some boiling water from the canner. Put jars in the oven on low so they are hot when you put hot jam into them later.
2. In large non-reactive pot, combine pears, lemon juice, cardamom, and gradually stir in pectin. On medium-high heat, bring to a full rolling boil. Pour in the sugar, stirring until dissolved, and bring back to a full rolling boil. Boil for 1 minute, stirring occasionally.
3. Ladle hot jam into hot jars. Wipe the jar rims clean, and screw on two-piece lids. Process half pint jars for 10 minutes for a good seal.

Yield: 5½ pints



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