



Pear Ginger Marmalade

with Kathy Manley

Makes approximately 12 cups (half pints)

Equipment

- Canner
- Jars
- Lids and Bands
- Rubber Spatula
- Jar Lifter
- Magnetic Lid Wand
- Large Pot for cooking marmalade
- Small Pot (for keeping lids warm)
- Measuring Spoons
- Damp Cloth

STEP 1: Before You Begin Making Marmalade

***CLEAN** jars and lids – wash jars, lids and screw bands in hot soapy water. Rinse well and drain. Not necessary to dry. Inspect jars for nicks, cracks and chips.*

***HEAT JARS** – place rack in the bottom of canner, then place the required number of jars on the rack. When using 8-ounce jars or smaller, add water to the jars and canner until it reaches the top of the jars. For pint and larger jars, add water to the jars and canner until the jars are two-thirds full. Cover the canner and bring the water to a simmer over medium heat. Not necessary to boil jars. Heat processing destroys any microorganisms.*

***PREPARE THE LIDS** – Set screw bands aside – they do not require heating. Place the lids in a small saucepan, cover with water and bring to a simmer. Do not boil. Keep lids hot until ready to use.*

STEP 2: Ingredients

- 8 cups thinly sliced, cored, firm ripe pears
- 3 limes
- 1 box Sure-Jell fruit pectin for less or no sugar recipes
- 4 cups granulated sugar
- 3 Tbs. chopped crystalized ginger
- 1 ½ cups water

STEP 3: Pear Ginger Marmalade Instructions

1. Zest limes into small saucepan and set aside.
2. Measure sugar into bowl. Remove ¼ cup of measured sugar and combine with pectin in small bowl. Set aside. You will have two bowls of sugar: one with 3 ¾ cups and one with the pectin and ¼ cup of sugar.
3. Juice limes into large saucepan. Add peeled and sliced pears to saucepan and gently toss to coat with the lime juice. This will help reduce oxidation (browning) of the pears.
4. Add ¼ cup of sugar from the bowl with 3 ¾ cups and the chopped ginger to the pears. Stir until well combined. Cover and let stand at room temperature. This will bring out the pears juices and soften them a bit.
5. Meanwhile, add water to the pan with the lime zest. Bring to a boil over medium heat and boil, stirring frequently, until peel is tender and most of the liquid has evaporated, about 15 minutes. Drain remaining liquid into pear mixture; set zest aside.
6. Add sugar-pectin mixture to pears and bring to a full rolling boil, on high heat, stirring constantly.
7. Add remaining 3 ½ cups of sugar and lime zest and bring to a full rolling boil. Boil for 1 minute, stirring constantly. Remove from heat.
8. Ladle into clean, hot half-pint canning jars, leaving 1/2 inch of headspace.
9. Release trapped air by stirring contents with a plastic knife or wooden chopstick
10. Wipe rim. Center lid on jar. Screw band down until Finger-tip tight.
11. Place jars in canner, ensuring they are covered by 1- 2 inches of water. Cover, bring to a boil and process both pint and half pint jars for 10 minutes. Remove canner lid. Wait five minutes, then remove jars, and set aside for 24 hours. Check seals, then store in a cool, dark place for up to 1 year. Makes about 4 half pint jars.