



# Noreen's Kitchen

## Slow Cooker Pear Butter

### Ingredients

8 pounds pears, peeled, cored & halved      1/2 cup lemon juice  
3 tablespoons fresh ginger, chopped fine      4 cups granulated sugar

### Step by Step Instructions

Place, peeled, cut and cored pears into the crock of your slow cooker.

Add fresh ginger and lemon juice and give it a toss to coat.

Place crock into the heat sleeve of the cooker, cover and cook on low.

Cook for at least 6 to 7 hours until the pears are soft enough to mash with a potato masher.

Add sugar and stir well.

Continue to cook for another 6 to 7 hours or until the mixture is very thick and has turned a dark pinkish brown.

If you have an immersion blender, then use it to smooth out the pear butter to the proper consistency. If you don't have an immersion blender, you can do this in batches in your regular blender or you can leave it chunky. Your preference will dictate the texture desired.

You can place in jars and keep in the refrigerator for up to three months or you may can this according to proper canning guidelines by placing the pear butter into sterilized hot jars, wiping the rims with a clean cloth and capping with the proper ring and lid.

Process in a hot water bath for 15 minutes after water has begun to boil. Remove from the water bath and place on a towel in an area that has no draft. Listen for the lids to ping. Allow the jars to sit for 24 hours until they are cool before removing rings, washing and labeling. These will remain shelf stable for up to a year or more.

For more information on how to properly water bath can, please refer to the Ball Blue Book of Home Canning.

Never attempt to can anything unless you have don the proper research (reading) and fully understand how to properly execute the task at hand. This is a job you will want to do correctly from the beginning.

**Enjoy!**