

HONEY PEAR JAM

Recipe was modified from the instruction sheet inside the box of Pomona's Pectin & used by permission ©2022 Chez LaRae

Makes about 2 pint jars or 4 half-pint jars

- 4 cups ripe pears (about two pounds) peeled, cored, and finely chopped (use ripe pears that give slightly when pressed on)
- ¼ cup lemon juice
- 1 cinnamon stick
- 1 vanilla bean, seeds scraped out
- ½ cup water
- 4 tsp calcium water (found in the Pomona's Universal Pectin* box)
- ½ cup honey
- 3 tsp Pomona's Universal Pectin

***Note:** This recipe is specially created to use Pomona's Universal Pectin for a low sugar recipe. Do not swap pectins.



Decorate jars with jam jar fabric kit from CanningCrafts.com

1. Prepare water bath canner, lids, and jars.
2. To make calcium water: In a small, clean jar with a lid, measure ½ cup cold water. Next, measure a ½ teaspoon of calcium powder (the powder is inside the box of Pomona's Pectin) and place in the jar. Close the lid on the jar and shake well. Any unused calcium water can be stored in the refrigerator for your next canning project.
3. Place chopped pears, lemon juice, cinnamon stick, vanilla bean with scraped seeds, and ½ cup water in a large Dutch oven. Add 4 tsp of prepared calcium water and stir ingredients well.
4. In a separate small bowl, add the honey and 3 teaspoons of Pomona's Pectin and stir well ensuring that the pectin is evenly distributed throughout the honey.
5. Bring fruit and other ingredients to a full boil in the Dutch oven. Boil for about 15 minutes until the pears are softened. Add more water in ¼ cup increments to prevent scorching. Use a potato masher or immersion blender to achieve the desired consistency. I like my pear jam fairly smooth. Add pectin and honey mixture. Stir vigorously 1-2 minutes to dissolve pectin while mixture returns to a full boil. Remove from heat and discard vanilla bean.
6. Ladle immediately into prepared jars, leaving ¼" headspace. Wipe jar rims and threads with a moistened towel. Cover with two-piece lids. Screw bands to finger-tip tight.
7. Place jars onto a rack in the canner. Water must cover jars by 1 to 2 inches. Cover, bring water to a boil. Once boiling, process sauce for 10 minutes. Turn off heat and let jars sit in the canner for an additional 5 minutes. Remove jars and place upright on a towel to cool completely. After the jars cool, check seals by pressing the centers of lids with your finger. If the lid springs back, the lid is not sealed and refrigeration is necessary.
8. Let prepared jars stand at room temperature 24 hours. After 24 hours, decorate with CanningCrafts' labels or jam jar decorations. Store unopened jam in a cool, dry place for up to 1 year.

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