



Gammy's House Recipes

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Pear honey

This tasty fruit spread is something my grandma used to make. It is pretty easy to prepare and is excellent to eat on hot biscuits. It has a sweet and tasty texture similar to apple butter. This recipe uses the old variety of pears, Keiffers that are rock hard when picked. They must be placed in a sack or on a table or shelf to ripen before they are used. Many of these vigorous old pear trees are still found on abandoned homesites scattered around the country.

4 cups pears (peeled, sliced, and cored)
1/2 cup water
4 tsp. sugar
2 tsp. lemon juice
1 cinnamon stick
12 cloves

Mix the pears and water and puree in a food processor or blender. Add the sugar, lemon juice, cinnamon, and cloves. Heat and simmer until thickened as desired. Stir occasionally. Pour the mixture into hot jars and apply the two-piece lids. Cover the jars with a towel and they should self-seal.

These recipes may help you get new ideas for using wild fruits, orchard surplus, and corn cobs in your own kitchen. All of them are very tasty and will surely be a hit with your family. Remember, as you experiment with these and other jelly recipes, that there are many more jelly flavors out there other than grape.