



Pear-fection!. Such a beautiful fruit with a distinct yet delicate flavor. Pears come in an array of fall colors and are very versatile. Pears are good to eat in all stages. When still firm they are a delicious addition to salads. Sublime when poached in wine or port. When fully ripe and at their sweetest we can make pear sauce (like applesauce), sorbet or other delectable goodies.

Here is a recipe that is sweet and savory. It would be lovely with pork roast or as a condiment on an appetizer tray of meats and cheeses. So delicious as a spread on a roasted turkey sandwich. Oh, on a cheddar cheese scone or biscuit!!

## Gingered Red Pear-Rosemary Jam

- 1 cup sugar
- 5 Tbsp [Ball® RealFruit® Instant Pectin](#)
- 1/2 tsp cinnamon
- 4 to 5 Red Anjou pears, peeled, cored and coarsely mashed
- 2 tsp finely chopped rosemary
- 1 tsp finely grated ginger
- 1 tsp orange zest
- 5 [Plastic Ball® \(8 oz\) Freezer Jars](#)

### Directions:

- 1.) STIR sugar, instant pectin and cinnamon in a bowl until well blended.
- 2.) ADD pears, rosemary, ginger and orange zest. Stir 3 minutes.
- 3.) LADLE jam into clean jars to fill line. Twist on lids. Let stand until thickened, about 30 minutes. Refrigerate up to 3 weeks or freeze up to 1 year.