



# Preserve Today, Relish Tomorrow

## UCCE Master Food Preservers of El Dorado County

311 Fair Lane, Placerville CA 95667

Helpline (530) 621-5506 • Email: [edmp@ucanr.edu](mailto:edmp@ucanr.edu) • Visit us on Facebook and Twitter!

Don't let the name fool you. Cranberries, pears, and pecans all shout Fall! Right now all these ingredients are available at local farm stands, farmers markets, and grocery stores.

This conserve is very versatile. It can be served as a condiment with pork and poultry. It can be served simply on a store-bought pound cake or cheesecake, but would be sensational on homemade pastries. It also makes lovely gifts for the holidays.

### Cranberry Carrot Conserve

Yield about six 8-ounce jars

- 1 ½ cups finely grated peeled carrots
- 1 ¾ cups canned crushed pineapple, with juice
- 3 tablespoons lemon juice
- 1 ½ cups chopped cored peeled pears
- ⅓ cup dried cranberries
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 1 (1.75 ounce) package regular powdered fruit pectin
- 6 ½ cups granulated (white) sugar\*
- ¼ cup toasted chopped pecans\*\*

Prepare canner, jars, and lids.

In a large, deep stainless steel saucepot, combine carrots, pineapple, and lemon juice. Bring to a boil over high heat, stirring constantly. Reduce heat, cover and boil gently, stirring occasionally, for 20 minutes. Stir in pears, cranberries, cinnamon, and nutmeg. Whisk in pectin until dissolved. Bring to a boil over high heat, stirring frequently. Add sugar all at one and return to a full rolling boil, stirring constantly. Boil hard, stirring constantly, for 1 minute. Stir in pecans. Remove from heat and skim off foam.



Ladle hot conserve into hot jars, leaving ¼-inch headspace.

Remove air bubbles and adjust headspace, if necessary, by adding hot conserve. Clean rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.

Process half-pint jars in a boiling water bath or atmospheric steam canner for: 0-1000 ft. = 10 minutes, 1001-6000 ft. = 15 minutes, above 6000 ft. = 20 minutes. Before removing canner lid, wait 5 minutes for boiling water or 2-3 minutes for steam canner, then remove jars, cool, and store.

Source: *Ball Complete Book of Home Preservation, 2006/2012*

It is the policy of the University of California (UC) and the UC Division of Agriculture & Natural Resources not to engage in discrimination against or harassment of any person in any of its programs or activities (Complete nondiscrimination policy statement can be found at <http://ucanr.edu/sites/anrstaff/files/215244.pdf>) Inquiries regarding ANR's nondiscrimination policies may be directed to John I. Sims, Affirmative Action Compliance Officer/Title IX Officer, University of California, Agriculture and Natural Resources, 2801 Second Street, Davis, CA 95618, (530) 750-1397.