

TIM FARMER'S COUNTRY KITCHEN

PEAR MINCEMEAT

24 pears
1 lemon
4 cups raisins
6 3/4 cups sugar
1 cup white vinegar
1/4 cup brandy liquor
1 tablespoon whole cloves
1 tablespoon cinnamon
1 tablespoon nutmeg
1 tablespoon allspice
1 tablespoon ginger



Core and cut pears. Chop into small pieces with whole lemon (skin/peel and all) and raisins. Stir in rest of ingredients in large pot and bring to a boil. Reduce to simmer and cook for 40 minutes. Clean and sterilize your canning jars and lids. Pour pears into jars leaving 1/2 inch headspace. Wipe rims and place lids on top. Hand tighten. Place in hot bath/boiling water (enough water to cover jars) for 25 minutes. Remove and let cool. Lids will seal.