

Ginger-Pear Jam – Vegetarian Times, Oct. 2008

Commercial pectin helps thicken jams to give them a more spreadable consistency. The pectin here is optional, though the jam will be thinner without it. But a little liquid isn't a bad thing if you don't mind licking your fingers!

Makes 5 8-oz. jars

- * 4 cups sugar
- * 4 lb. ripe but firm pears, such as Bosc, peeled = 5 cups chopped pears
- * 1/4 cup fresh lemon juice
- * 2 tsp. grated fresh ginger
- * 1 Tbs. pectin, optional

Grate pears using largest holes on hand grater. Combine grated pears with sugar, lemon juice, and ginger in large stainless steel pot. Bring pear mixture to a boil. Reduce heat to medium-low, and cook 30 to 45 minutes, or until jam has thickened. Stir pectin into 1/4 cup jam liquid, if desired, and add to jam. Cook 3 minutes more, or until jam is thick.

Meanwhile, sterilize jars and lids: Submerge jars in large pot filled halfway with simmering water, and lids in small pot of simmering water. Keep jars and lids in hot water until ready to use. Remove jars one at a time from hot water, and fill with jam, leaving 1/4-inch headspace. Seal with lids. Place canning rack or cake rack in bottom of large pot, and return sealed jars to pot, adding extra water to cover jars by 1 inch, if necessary. Bring water to a boil, and boil 10 minutes. Remove jars from water, and cool.

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Notes Sept. 18, 2014: Used abt. 6 cups chopped pears, 1/4 cup + 1 Tbl. lemon juice, grated peel of 1 lemon, 4 1/4 cups sugar, 2 tea. grated fresh ginger, 1 1/2 Tbl. pectin; simmered 30 minutes, processed 10 minutes, yield: 7- half pints.

Pear Lemon Ginger Jam

- 5-6 c. Bartlett pears, peeled, chopped
- 1/4 c. lemon juice
- 1 tbsp. lemon zest
- 1 tbsp. ginger root, grated
- 1 box powdered light fruit pectin + 1/4 cup sugar, combined
- 3 1/2 c. sugar

Combine chopped pears with lemon juice, lemon zest and ginger. Simmer until pears are soft about 15 minutes. Stir in light fruit pectin and 1/4 cup sugar. Bring to a full boil over high heat and add remaining sugar. Mash pears a bit if necessary. Bring back to a full, rolling boil and stir constantly for 1 minute. Remove from heat, skim off any foam. Ladle into hot, 8-ounce sterilized jars, leaving 1/4-inch headspace. Seal with lids. Place canning rack or cake rack in bottom of large pot, and return sealed jars to pot, adding extra water to cover jars by 1 inch, if necessary. Bring water to a boil, and boil 10 minutes. Remove jars from water, and cool.

[Recipe corrected and modified Sept. 23, 2012.]

Pear Ginger Jam:

- * 4 cups chopped pears
- * 2 tablespoons lemon juice
- * 1/3 of a cup of finely minced fresh ginger root
- * 1 package of pectin
- * 7 cups of sugar

Put the pears into a pot and mash (or take an immersion blender to the jam after it's cooked a bit, taking care not to splash yourself). Add lemon juice and ginger; bring to a boil. Add pectin. Slowly stir in sugar. Cook until jam sheets off of the back of a spoon. Ladle into sterile jars and process (about 15 minutes for 1/2 pint jars). The jam tastes like a really delicious, ripe pear, but with a hint of gingery warmth. It would be great used in all the regular ways one uses jam, but I'm thinking it might also be nice used as a glaze for fish (mixed with a little tamari, maybe?). My favorite way of eating it so far is straight off the spoon.

Pear-Ginger Jam

- 3 lbs pears peeled, cored, and cut into 1/2 inch cubes (about 8 cups)
- 1 tbsp peeled and finely grated fresh ginger
- 1 cup lightly packed light brown sugar
- 1/4 cup fresh lemon juice
- 1 tbsp crystallized ginger (optional)

Have ready hot, sterilized jars and their lids. In a large non-reactive saucepan, gently toss together the pears, fresh ginger, sugar, lemon juice, and crystallized ginger, if using. Bring to a boil over medium - high heat, reduce the heat to medium and cook, uncovered, stirring frequently, until most of the liquid has evaporated and the jam is thick, about 10 minutes.

Ladle the hot jam into the jars, leaving 1/4 inch of headspace. Remove any air bubbles and adjust the headspace, if necessary. Wipe the rims clean and seal tightly with the lids. Process the jars for 10 minutes in a boiling water bath. The sealed jars can be stored in a cool, dark place for up to 1 year. If a seal has failed, store the jar in the refrigerator for up to 1 month.

PEAR - LEMON - GINGER JAM

5 c. Bartlett pears, peeled, chopped
1/4 c. lemon juice
1 tbsp. lemon zest
2 tbsp. ginger root, grated
3 1/2 c. sugar
1 box powdered light fruit pectin
1/4 c. crystalized ginger, minced

In kettle, place fruit and lemon juice over high heat. Stir in light fruit pectin and 1/4 cup sugar. Bring to a full boil over high heat and add remaining sugar. Bring back to a full, rolling boil and stir constantly for 1 minute. Remove from heat, skim off any foam. Ladle into hot, 8 (8 ounce) jars, sterilized jars and seal at once with paraffin.