

Heritage Recipes

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Aunt Flossie's Pear Butter

From Vera

This is my husband's Aunt Flossie's Pear Butter recipe. This Pear Butter recipe has been in our family for more than 100 years. My husband's family were fruit growers in the Yakima, WA, valley for many, many years. You may also substitute Apricots for the Pears.

Aunt Flossie's Pear Butter

9 cups of pears or apricots [processed fruit]
6 cups of sugar
juice of a lemon or and juice of 1 orange and the peel

Cook over medium heat until thickens, stirring regularly to keep from burning on the bottom – the juice of the lemon/orange helps thickening the butter. Add the peel the last 15 minutes of cooking. If peel is not available use 1 can of pineapple. Bottle and process according to Ball Canning instructions.

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