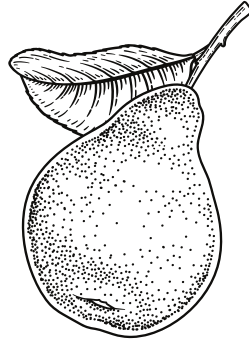


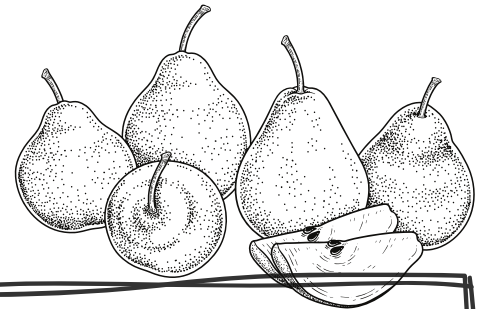
PEAR AND GINGER JAM



shared by **THRIVE** reader Judith

- 4lb / 2kg cooking pears
- 4lb / 2kg sugar
- 2 tsp ground ginger (or more to taste)
- 2 lemons

Peel and core the pears. Finely chop or process the pears. Place in bowl with the sugar and leave covered overnight. Place in a pan with ginger, grated rind and juice of lemons. Simmer until the fruit is tender, stirring well. Boil hard to setting point, pour into hot jars and cover.



TOP TIP

Make sure you use ripe pears, and try reducing the ratio between fruit and sugar to 2 : 1, so using only 1kg of sugar to 2kg of pears.

This recipe was shared as part of Share the Harvest, a seasonal festival celebrating the diversity of local fruit varieties in North Lancashire and fighting fruit waste.

foodfutures.org.uk/share-the-harvest

#ShareTheHarvest #ClosingLoops



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