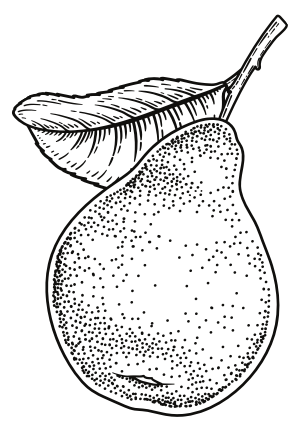
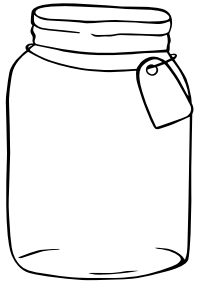


PEAR CHUTNEY



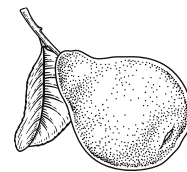
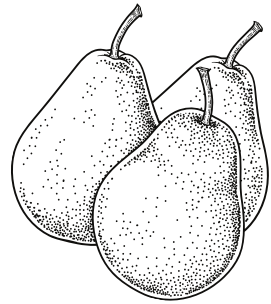
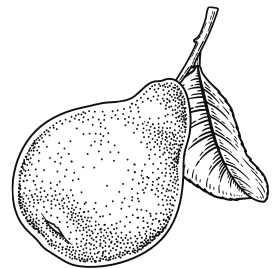
by Moyna from Claver Hill



- 1 1/2 lbs (675g) pears (when peeled and cored)
- 1/2lb (225g) onions
- 1/2lb (225g) green tomatoes
- 4 oz (110g) sultanas
- 4 oz (110g) celery
- 3/4 lb (335g) sugar
- 1/4 tsp cayenne pepper
- 1/4 tsp ground ginger
- 1 tsp salt
- 1 pint (568 ml) vinegar
- 6 peppercorns

Peel, core and slice pears, chop onions, slice tomatoes and chop sultanas and celery. Put all ingredients, except sugar, in a heavy based pan and simmer gently until soft. Add sugar and continue cooking till thickened, stirring occasionally.

Sterilise jars and lids. Pot the jam into warm jars and put the lids on firmly immediately.



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