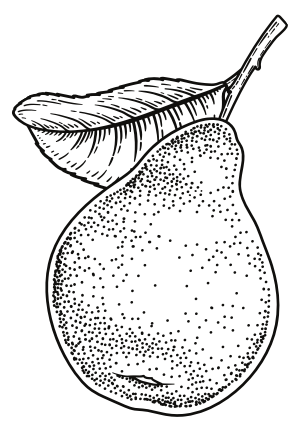
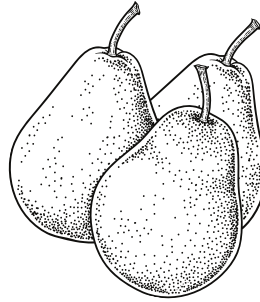


PEAR HONEY



by Moyna from Claver Hill

- Pears
- Sugar
- Water



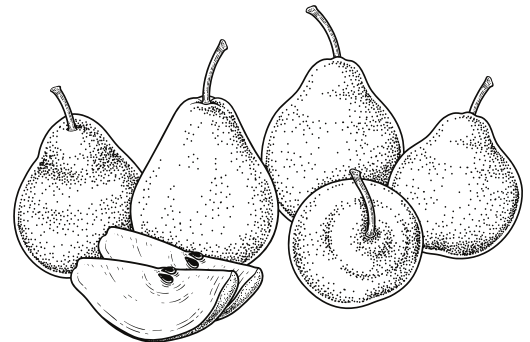
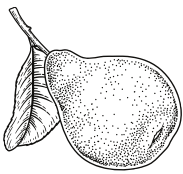
Wash fruit, cut into quarters and put in a pan with water to cover.

Simmer till very soft.

Strain through a jelly bag.

Put juice in pan with $\frac{3}{4}$ lb (335g) sugar per 1 pint (568 ml) of liquid and bring to the boil.

Simmer to a syrup-like consistency.



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