



Photo courtesy of punotto

IT'S APPLE AND PEAR SEASON IN EL DORADO COUNTY!

By Monique Wilber

UCCE El Dorado County Master Food Preserver

Apples and pears have a long and distinguished history in El Dorado County agriculture. Right now, apples and pears are being harvested in Camino. Locals and tourists alike appreciate our fine mountain autumn fruit. Join the Master Food Preservers on Tuesday, October 8, for a free class, where MFPs will share recipes and techniques for preserving apples and pears.

The following recipe is a mixed-fruit jam that will provide you reminders of the autumn season all year long. Make sure to use *liquid* pectin for this recipe.

PEAR-APPLE JAM

2 cups peeled, cored, and finely chopped pears (about 2 lbs)
1 cup peeled, cored, and finely chopped apples
6½ cups sugar
¼ tsp ground cinnamon
⅓ cup bottled lemon juice
6 oz liquid pectin

Yield: About 7 to 8 half-pints

Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.

Procedure: Crush apples and pears in a large saucepan and stir in cinnamon. Thoroughly mix sugar and lemon juice with fruits and bring to a boil over high heat, stirring constantly. Immediately stir in pectin. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, quickly skim off foam, and fill sterile jars leaving ¼-inch headspace.

Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a Boiling Water Canner according to these recommendations: 10 minutes at altitudes of 0-1,000 feet; 15 minutes at altitudes of 1,001 – 6,000 feet; and 20 minutes at altitudes above 6,000 feet.

Source: National Center for Home Food Preservation

This year's annual series of free UCCE El Dorado County Master Food Preservers classes are from 10 a.m. to noon in the El Dorado County Fairground's Boardroom at 100 Placerville Drive in Placerville. Master Food Preservers are also available to answer home food preservation questions; leave a message at (530) 621-5506. For more information about the public education classes and activities, go to the Master Food Preserver website at http://ceeldorado.ucdavis.edu/Master_Food_Preservers/. Sign up to receive our Master Food Preservers E-Newsletter at <http://ucanr.org/mfpenews/>. Find us on facebook too!