



Butter Up to Conserves and Marmalades
By Monique Wilber
UCCE Master Food Preservers of El Dorado County

Butters, conserves, and marmalades are not difficult to make, but they are full of flavor. Join the UCCE Master Food Preservers on Tuesday, September 23, and Saturday, September 27, for a free class and learn how to make fruit butters, conserves and marmalades.

El Dorado County has a rich history in the cultivation of pears. Make a delicious small-batch pear marmalade to remember the autumn season all year round.

Pear Marmalade

Ingredients:

2 pounds pears
4½ cups sugar
1 cup water
2 oranges

Procedure: Wash and cut pears into small strips or pieces. Peel and cut up the oranges, discarding seeds and membranes, using one-half the peel chopped into small pieces. Combine all ingredients in a large saucepot. Cook rapidly until thick and transparent, stirring frequently as it thickens. Pour hot marmalade immediately into hot, sterile canning jars, leaving ¼-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; apply 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. Let cool, undisturbed, 12-24 hours and check for seals.

Yield: About 2 half-pint (1-cup) jars

Source: http://www.clemson.edu/extension/hgic/food/food_safety/preservation/hgic3200.html.

The free UCCE Master Food Preservers of El Dorado County classes are from 10 a.m. to noon in the El Dorado County Fairground's Boardroom at 100 Placerville Drive in Placerville with the exception of October. All October classes will be held at the Bethell-Delfino Agriculture Building at 311 Fair Lane 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/mfpnews/>. Find us on facebook too (UCCE Master Food Preservers of El Dorado County)!