

PEAR CHUTNEY

FROM: *Idyltwilde Cookbook*

Ingredients

4 lbs pears, ripe but still firm
2 lemons
1 sweet red pepper
1 hot red pepper
1 cup raisins
1/2 cup pear liqueur, brandy, or bourbon
1 1/2 cups sugar
1/2 cup cider vinegar
1/2 cup apple cider
1/2 tsp each:
 ground ginger
 ground cinnamon
 ground allspice
1/2-1 tsp salt

Directions

Soak the raisins in whatever liqueur you are using while you peel and chop. Chop the pears into rough dice – seed, don't bother to peel – and put the pieces in a large, heavy pot. Add the lemon, seeded and finely chopped. Add the peppers, finely chopped, seeds and ribs removed.

Stir in the sugar, vinegar, cider, spices, and salt. Drain the raisins, reserving the liquor, and add the raisins to the pot. Bring the mixture to a boil, then simmer, stirring occasionally all the way down to the bottom, until the mixture looks like jam.

Remove the pot from the heat, and stir in the reserved liquor. Cool for about 10 minutes; then put the chutney in appropriate containers, and freeze.

Note:

You can, of course, can and seal the chutney, as you would jam, in sterile jars, but I find the canning process a nuisance. Freezing is much simpler, and the fruit color holds better.