

PEAR SEASON

Please enjoy these wonderful pear recipes, tips, and uses (including dehydrating)! I and a few other ladies from the [Christian HomeKeeper](#) submitted our favorites!

Pear Honey

Submitted by Sylvia.

Makes 7 half-pints.

- 3 pounds fresh pears, peeled, cored, and finely chopped
- 5 1/2 cups sugar
- 1 (8 ounce) can crushed pineapple in juice
- 1 tablespoon lemon juice

In a large, stainless steel pot, combine all ingredients. Bring to boiling, stirring occasionally. Simmer for 40 minutes. Spoon into sterile jars, leaving a 1/2 inch head space.

Process in boiling water bath for 10 minutes for half-pints.



Pear Preserves

Submitted by Sylvia.

Peel and core your pears. Use a big, heavy-bottomed pot for this.

- 1 1/2 cups sugar
- 2 1/2 cups water
- 6 medium cored, pared, hard, ripe pears, cut in halves or quarters (about 2 pounds)
- 1 1/2 cups sugar
- 1 small lemon

Combine the prepared pears and sugar. Stir. Let sit over night to allow the sugar to dissolve. Next morning, add the juice of a small lemon to the pears and sugar. Stir.

Cook, uncovered on medium-high heat. Bring the pears and sugar to a steady rolling boil. Stir occasionally to prevent sticking. Boil like this for 25 to 35 minutes or until the syrup is thick.

When the syrup is very thick, the pears are ready to can. Use the water bath method of canning; half-pints for 5 minutes, and pints for 10 minutes.

Baked Pears

Submitted by Lori.

- pears
- 2 cups brown sugar
- 1/4 cup butter
- water
- 1 teaspoon vanilla extract
- 2 teaspoons cinnamon
- pinch of cloves

Peel, halve, and hollow out the middle of your pears. In a saucepan combine 2 cups brown sugar, 1/4 cup butter and enough water to make heavy syrup. To the saucepan add a teaspoon of vanilla extract, 2 teaspoons of cinnamon, and a pinch of cloves. Cook over medium until sauce is heated through and cinnamon is fully incorporated.

Put pears in casserole dish (hollow side up). Drizzle syrup over pears, letting some pool in the hollowed out part of the casserole dish. Bake at 350°F until fork tender.

Pear Pie

Submitted by Jill.

The original recipe can be found here: [Rustic Pear Tart Recipe](#).

Makes a 9-inch pie.

Crust:

- 1/2 cup whole-grain pastry flour or regular whole wheat flour
- 1/2 cup all-purpose flour
- 2 teaspoons granulated sugar
- 1/8 teaspoon salt
- 4 tablespoons cold, unsalted butter, cut into small pieces
- 2 tablespoons low-fat buttermilk
- 3 tablespoons ice water

Filling:

- 3 medium pears
- 1 tablespoon lemon juice
- 1 tablespoon plus 1 teaspoon cornstarch
- 3 tablespoons light brown sugar
- 1/8 teaspoon ground cinnamon

Glaze:

- 1 teaspoon honey
- 1/4 teaspoon boiling water

To prepare the crust, in a medium-sized bowl whisk together the whole-wheat pastry flour, all-purpose flour, granulated sugar, and salt. Add the butter and using two knives or a pastry cutter, cut the butter into the flour mixture until you get a pebbly, course texture. In a small bowl combine the buttermilk and ice water. Using a fork, gradually mix the buttermilk mixture into the flour mixture. Pat the dough into a 4-inch round and wrap in plastic wrap. Refrigerate for 30 minutes.

In the meantime, preheat the oven to 425°F, and prepare the filling. Peel the pears, core them and cut into 1/4-inch slices. In a large bowl toss the pear slices with the lemon juice. Sprinkle in the cornstarch, brown sugar and cinnamon and toss until the pears are evenly coated. Set aside.

On a lightly floured surface, roll the chilled dough into a large circle about 9 inches in diameter. Line a baking sheet with parchment paper, and draping the dough over the rolling pin, transfer to the prepared baking sheet. If the dough breaks at all patch it up with your fingers.

Arrange the pears in a mound in the center of the dough, leaving a 2-inch border. Fold the border over the filling. It will only cover the pears partially and does not need to be even.

Bake the tart for 15 minutes, and then reduce the oven temperature to 350°F, keeping the tart in the oven all the while, and bake for another 40 minutes, until the pears are tender and the crust is golden brown.

In a small bowl stir together the honey and boiling water to make a glaze. When the tart is done remove it from the oven and brush the honey glaze all over the top of the fruit and crust. Transfer to a plate to cool slightly. Cut into 6 wedges and serve warm or a room temperature.

Dutch Baby Pancakes

Submitted by Sylvia.

- 2 tablespoons butter
- 3 eggs
- 2 teaspoons cinnamon
- 3/4 cup milk
- 3 tablespoons sugar
- 3/4 cup flour
- 2 pears peeled and thinly sliced

Preheat oven to 425°F

Melt the butter in a 10-inch cast iron skillet. Stir in cinnamon and sugar. Add thinly sliced pears to the butter and cook until just barely tender. This should take approximately 5 minutes.

Spray the edges of the skillet with cooking spray. Blend the eggs, flour, and milk until smooth with a hand mixer or a blender. Pour the batter over the apples in the skillet.

Bake in a pre-heated oven for 15 to 20 minutes. When puffy and golden, invert the pancake onto a large plate. Cut into wedges, sprinkle with powdered sugar if desired. Serve hot.

Dehydrating Pears

Choose pears that are ripe, but not too soft or juicy. Peel, pare, and core the pears. Use a vegetable peeler for easier peeling.

Slice into 1/2 inch slices. As you slice the pears, drop them into water that has been acidulated with 1 tablespoon of lemon juice per quart of water. This will minimize the browning of the pears as they dehydrate.

Drain the pear slices.

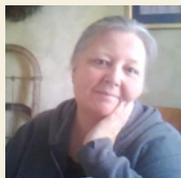
Dry in a dehydrator or oven at 130°F to 140°F (54°C to 60°C) until the pears are leathery with no moist spots. Keep in mind this normally takes 8 to 10 hours.

If you dry your pears to the leathery stage, they need to be stored in the freezer. If you dry them longer, and they become crisp, they can be stored at room temperature in glass jars. Add a bay leaf in each jar to prevent unwanted insects from invading.

Other Uses for Pears

- Try roasting and serving them with pork or chicken.
- Pears are delicious when served with tangy cheese like chevre or blue cheese.
- Put them in salads along with walnuts.
- Or you can always dehydrate them! They dry wonderfully.

Meet the Author



Sylvia Britton is the owner of The Christian HomeKeeper (CHK) website and ministry. She and her husband Mark live in Tennessee. They are the parents of five children and have homeschooled since 1990. She enjoys reading, mentoring women, writing articles for several magazines, gardening, Bible study and creating a peaceful, holy home. You can read about daily life at Sylvia's home at her blog, [The Christian HomeKeeper](#).

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Pear Sauce

Submitted by Amber.

Peel, core and chop the pears. Place in a sauce pan with enough water covering the bottom so that they don't stick. Then soft blend with an immersion blender, and voila, pear sauce! I do not add any additional seasonings or sugar. I can mine, although I read that you can freeze it at this point. I use it to replace the oil in cake mixes. and then, of course, pear butter comes after pear sauce.

*A pear will never fall
into a closed mouth.
~Italian proverb*

