

## **Canned Asian Pears – Halved or Sliced**

**Source:** USDA (p.2-20)

**Important:** All home-canned Asian Pears must be acidified before canning in a boiling water canner to make them safe from the microorganism that causes botulism.

**Quantity:** An average of 17-19 pounds is needed per canner load of 7 quarts; an average of 11-13 pounds is needed per canner load of 9 pints.

**Quality:** Choose ripe, mature fruit of ideal quality for eating fresh or cooking.

**Procedure:** Wash and peel pears. Cut lengthwise in halves and remove cores. Slice, if desired. To prevent discoloration, keep pears in an ascorbic acid solution (follow manufacturer's directions). Prepare a very light, light, or medium syrup (see below) or pack pears in apple juice, white grape juice, or water.

**Hot Pack** – Boil drained pears 5 minutes in syrup, juice or water. Fill hot jars with hot fruit and cover with boiling cooking liquid, leaving ½-inch headspace. Add 1 Tablespoon bottled lemon juice per pint jar or 2 Tablespoons per quart jar. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel. Adjust lids and process.

**Process pint jars** for 20 minutes for altitudes up to 1,000 feet; 25 minutes for 1,001-3,000 feet; 30 minutes for 3,001-6,000 feet; 35 minutes for altitudes over 6,000 feet.

**Process quart jars** for 25 minutes for altitudes up to 1,000 feet; 30 minutes for 1,001-3,000 feet; 35 minutes for 3,001-6,000 feet; 40 minutes for altitudes over 6,000 feet.

### **Sugar syrup:**

<b>Syrup Type</b>	<b><u>Measure for 9 pint or 4 quart Load</u></b>		<b><u>Measures for 7 quart Load</u></b>	
	<b>Cups Water</b>	<b>Cups Sugar</b>	<b>Cups Water</b>	<b>Cups Sugar</b>
Very Light	6½	¾	10½	1¼
Light	5¾	1½	9	2¼
Medium	5¼	2¼	8¼	3¾

**Procedure:** For hot packs, bring water and sugar to a boil, add fruit, reheat to boil and fill into jars immediately.

**Other sweeteners:** Light corn syrups or mild-flavored honey may be used to replace up to half the table sugar called for in syrups.

## **WSU Clark County Master Food Preservers**

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### **Food Preservation or Food Safety Questions?**

Contact us via our Food Preservation & Safety Helpline  
360-397-6060 ext. 5366 - Monday thru Friday

Companion recipe to The Columbian Market Fresh Article Asian Pears published on August 26, 2016.  
For previous article recipes visit <http://ext100.wsu.edu/clark/?p=8163>