

## Homemade Pear Butter



24 pears  
1 qt. apple cider  
3 lb. brown sugar  
¼ tsp. cinnamon

Wash, core, and peel pears. Cut into quarters. Place in a large pot with a little water (enough to cover pear quarters) and cook until soft. In a large roaster pan, combine the 6 quarts of pear suace with cider, brown sugar, and cinnamon. Bake in a 400° oven for 3 to 4 hours. Stir occasionally during baking time. Allow oven door to stand a bit ajar so moisture can escape. This will boil down to about half the volume. Pack in jars and seal.

Yield: 3 to 4 quarts.

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