

# Tim Farmer's Country Kitchen

## PEAR BUTTER

*1 quart of pears*  
*Water*  
*2 tablespoons lemon juice*  
*¼ teaspoon nutmeg*  
*1 cup of sugar*

Wash, core and slice ripe pears. Add just enough water to prevent sticking. Cook until soft, then press through a sieve. Add lemon juice, nutmeg and sugar. Boil until thick. Pour into hot jars and boil in hot water bath for 10 minutes.



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