

# TIM FARMER'S COUNTRY KITCHEN

## CANNED PEARS W/ SYRUP

*Hot Bath - 1 Quart Jar*

*5 fresh pears, peeled and quartered  
Salt + Water*

Peel and cut pears and place in salt water.

*2 cups water  
1/2 cups sugar*

Add sugar and water to a sauce pan and bring to a boil. Put pears in large quart jar until full. Pour sugar water over top, wipe the rim and seal with the lid. Place in hot bath (make sure water covers the lid) for 30 min. Remove and cool on a towel.

