

Peppery Pear Salsa

One of our very friendly customers brought me a jar of this and I just HAD to have the recipe. It is soooo good!

1 cup white vinegar
8 cups coarsely chopped, cored peeled pears
3 red bell peppers, seeded and coarsely chopped
3 green bell peppers, seeded and coarsely chopped
1 cup granulated sugar
2 Tbsp salt
2 tsp dry mustard
1 tsp ground turmeric
1/2 tsp ground allspice
1/2 tsp freshly ground black pepper

In large stainless steel saucepan, combine vinegar and pears. Add red and green peppers, sugar, salt, mustard, turmeric, allspice and black pepper. Bring to a boil over medium high heat, stirring constantly. Reduce heat and boil gently, stirring frequently, until, slightly thickened, about 5 minutes. Remove from heat.

Ladle hot salsa into hot jars, leaving 1/2 inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot salsa. Wipe rim. Center lid on jar. Screw band down till resistance is met, then increase to fingertip- tight.

Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 15 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store.