Pear-Apple Jam
2 cups peeled, cored, and finely chopped pears (about 2 lbs)
1 cup peeled, cored, and finely chopped apples
6-1/2 cups sugar
1/4 tsp ground cinnamon
1/3 cup bottled lemon juice
6 oz liquid pectin

Yield: About 7 to 8 half-pints

Procedure: Crush apples and pears in a large saucepan and stir in cinnamon. Thoroughly mix sugar and lemon juice with fruits and bring to a boil over high heat, stirring constantly. Immediately stir in pectin. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, quickly skim off foam, and fill sterile jars leaving 1/4-inch headspace.

Adjust lids and process as recommended in Table 1.

Table 1. Recommended process time for pear-apple jam in a boiling water canner.

<table>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0 - 1,000 ft</th>
<th>1,001 - 6,000 ft</th>
<th>Above 6,000 ft</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Hot</td>
<td>Half-pints</td>
<td>5 min</td>
<td>10</td>
<td>15</td>
</tr>
</tbody>
</table>

*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.