

# Jam with Added Pectin: Pear-Apple Jam<sup>1</sup>

United States Department of Agriculture, Extension Service<sup>2</sup>

## 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.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints	5 min	10	15

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

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