

## **SEPTEMBER RECIPE**

### **Jane's Spiced Pears**

Good with cold meats and also useful at Christmas

#### **Ingredients**

3 lbs pears  
1 pt white vinegar  
½ tsp salt  
1 lb granulated sugar  
2 sticks cinnamon, broken into bits  
6 dried red chillies  
1 tsp allspice  
1 dsp peppercorns  
1 tsp whole cloves

#### **Method**

Put spices, salt, sugar and vinegar into pan and dissolve over gentle heat. Simmer for 5 mins.

Peel and core pears and cut into thick slices.

Add pears to vinegar mixture, bring to boil and simmer until fruit is soft.

Cool slightly and pack into jars. Pour spiced vinegar over, ensuring some chilli and cinnamon goes into each jar. Cover in usual way and keep for a month.