



Preparing and Canning Pickled Fruits

Pear Pickles

- 2 quarts (8 cups) sugar
- 1 quart (4 cups) white vinegar (5%)
- 1 pint (2 cups) water
- 8 cinnamon sticks (2-inch pieces)
- 2 tablespoons whole cloves
- 2 tablespoons whole allspice
- 8 pounds (4-5 quarts) Seckel pears or other pickling pear

Yield: About 7 or 8 pint jars

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

Procedure: Combine sugar, vinegar, water and cinnamon sticks; add cloves and allspice that are tied in a clean, thin, white cloth. Bring mixture to a boil and simmer, covered, about 30 minutes.

Wash pears, remove skins, and all of blossom end; the stems may be left on if desired. If pears are large, halve or quarter. To prevent peeled pears from darkening during preparation, immediately after peeling, put them into a cold solution containing 1/2 teaspoon ascorbic acid per 2 quarts water. Drain pears just before using.

Add drained pears to the hot syrup, bring to a boil, lower heat and continue simmering for another 20 to 25 minutes.

Pack hot pears into hot pint jars; add one 2-inch piece cinnamon stick per jar. Cover pears with boiling syrup, leaving 1/2-inch headspace and making sure pears are covered by the syrup. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Canner**.

Table 1. Recommended process time for **Pear Pickles** in a boiling-water canner.

		Process Time at Altitudes of			
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Hot	Pints	20 min	25	30	35

This document was adapted from "So Easy to Preserve", 5th ed. 2006. Bulletin 989, Cooperative Extension Service, The University of Georgia, Athens. Revised by Elizabeth L. Andress, Ph.D. and Judy A. Harrison, Ph.D., Extension Foods Specialists.

[top ^](#)

How do I? [Can](#) · [Freeze](#) · [Dry](#) · [Cure & Smoke](#) · [Ferment](#) · [Pickle](#) · [Make Jam & Jelly](#) · [Store](#)

[Home](#) · [Publications](#) · [Search](#) · [Seasonal Tips](#) · [Info Request](#) · [Multimedia](#) · [FAQs](#) · [Contact](#) · [Links](#)