

# Pear Chutney

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## Ingredients

- 3 Large (825g) cans of pears in syrup, syrup drained (and kept). Puree 1 tin of pears and finely dice the other 2 tins of pears.
- 1 ½ cups brown sugar
- 4 ½ tsp citric acid
- 3 cups white sugar
- 3 tsp sea salt
- 3 cloves garlic, finely minced
- 3 sticks celery, finely diced
- 1 packet sure-jell, jamsetta or other fruit pectin

## Method

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- Place the pear syrup from the tins into a saucepan and boil until it is reduced by half.
- Add the chopped and pureed pears, brown sugar, white sugar, citric acid, salt, garlic, and celery.
- Simmer about 30 minutes until the mixture thickens.
- Add the Sure-jel. Boil another 5-10 minutes.

Cool a little and pour into still hot sterilised jars.