

Merrifield Garden Center

Recipes

Rosemary Pear Butter

By Merrifield Chef Lilienne Conklin

Ingredients

*2 cups pear nectar
1 cinnamon stick
2 sprigs rosemary
4 lbs. ripened pears
1 drop fresh lemon juice
½ cup wildflower honey*

Directions

Peel and chop the pears. Place in stock pot with the nectar. Cook for 30 minutes, then add the rosemary, honey and cinnamon, and continue cooking for an additional 30 minutes on the stove. Once the mixture has cooled slightly, add the lemon juice and puree in the food processor. Can according to standard canning methods or freeze in individual containers. Enjoy with cambozola cheese, toasted walnuts and fresh rosemary.