

Pears



Ingredients

- 6 pears peeled, cored
- $\frac{3}{4}$ cup sugar
- 2 cups water

Directions:

1. To make the syrup: Place the sugar and water into the inner pot and press the **CHICKEN/MEAT** Button. Bring to a boil for 2 - 3 minutes without the lid on.
2. Cut the pears into quarters and place into the jars. Carefully pour the syrup into the jars 1" from the top.
3. Using a flexible nonporous spatula gently press between the pears and the jar to release any trapped air bubbles.
4. Clean the rims with white vinegar and seal.
5. Place the jars into the clean inner pot and add water until the jars are covered $\frac{1}{4}$ of the way.
6. Press the **CANNING/PRESERVING** button pre-programmed for 30 minutes.
7. When the time runs out and the steam has been released, remove the lid and carefully remove the jars using canning tongs.