

SMALL BATCH PEAR VANILLA BEAN JAM

Recipe adapted from Blue Chair Jam

INGREDIENTS

- 32.5 oz. peeled and cored very ripe pears
- 15.5 oz. white cane sugar
- 3.5 oz strained freshly squeezed lemon juice
- 1 vanilla bean

DIRECTIONS:

1. Day 1, chop the pears into 1/4-1/2 pieces. Combine the pears, sugar, and lemon juice in a mixing bowl, stirring well to combine. Press a sheet of plastic wrap directly onto the surface, smoothing well to minimize air bubbles. Cover tightly and let macerate in the fridge overnight.
2. Day 2. Place a saucer with 3 metal spoons in a flat place in your freezer for testing the jam later. Meanwhile place your jars/lids on a baking sheet in a 250F oven for 30 minutes. Turn off heat, but leave them to stay toasty in the oven.
3. Remove pears from the fridge and transfer to a 4-quart pot, stirring well. Scrape the vanilla bean seeds into the mixture, pop the pod in also. Bring the pears to a boil over high heat, stirring every 2 minutes or so with a rubber spatula until the mixture begins to thicken and the pear pieces are semi-translucent, about 15-20 minutes. Remove from heat and transfer to a food mill and press the fruit through back into the pot. Scrape any solids that won't go through back into the pot also. Alternately, press mixture through a fine mesh-strainer, returning pureed fruit to the pot. Place the jam over medium-high heat and continue to cook, stirring gently and constantly, until the jam has thickened and no longer seems watery, about 15 minutes more.
4. When the jam seems ready, test it for doneness by removing one of your frozen spoons from the freezer, scoop up some jam and pop it back in the freezer for a few minutes. When the bottom of the spoon is neither hot nor cold check if the jam will run off the spoon or if it's a thickened perfect jam-my consistency. If it's watery cook a little bit longer, if not, it's done!
5. Remove vanilla bean pod and discard. Transfer jam to the toasty jars in the oven. Using a clean rag wipe the top of the jars. Screw lids on and set aside at room temperature for 24 hours. Try not to jostle them or it could disrupt the jam. The lids will seal as they cool. Serve on toast, in drinks, and on pancakes!

PEAR INFUSED VODKA

INGREDIENTS

- 4-5 pears, peeled and cored and chopped
- 750 ml vodka
- 1 vanilla bean

DIRECTIONS:

1. Fill a couple large air-tight jars with chopped pears. Pour vodka over the pears until completely submerged. Cover tightly and place in a cool dark place for 2-3 days, shaking a few times a day. Strain and transfer to a bottle. Get pear jam smashed!

PEAR JAM SMASH *Recipe inspired by Betty Crocker's Red Hot Holiday Trends*

INGREDIENTS

- 1 spoonful pear vanilla bean jam (recipe below)
- 2 oz. pear infused vodka
- 1 oz. ginger liquor
- splash of club soda
- rosemary and pear slice for garnish
- lemon wedge, optional

DIRECTIONS:

1. Place one spoonful of jam in a rocks glass, add vodka and stir until dissolved. Top with ginger liquor, and stir again. Add ice, a splash of soda and garnish with a thin pear slice and rosemary. Enjoy!