

**By Ashleigh Noyes**

*Tribune Staff*

Fruit is an essential part of any nutritious diet. There are so many things you can do with fruit, the list is endless! It can be breakfast, a snack, a salad, a dessert—you name it, fruit can do it!

My mom went on a canning spree this fall , canning everything imaginable. She even canned meat, which looks disgusting, but I hear is delicious. In the middle of her canning spree she took up jam making. She can't be normal and make regular jams or jellies, no, instead she makes kiwi daiquiri jam and other random concoctions that she comes up with.

I, on the other hand, tend to keep things a little more traditional. Apple butter is one of my favorite childhood morning toast toppers. However, I usually forget to buy it and am left with nothing but a craving. I found a recipe similar to the one listed below for pear butter in a Taste of Home magazine, however, taking after my mother, I couldn't leave well enough alone and worked it over a little bit. Maybe it will become your new breakfast favorite!

## **Pear Butter**

4 cups pear juice  
4 pounds pears, peeled and cut into 1-inch pieces  
1/4 teaspoon salt  
1 teaspoon vanilla  
1 teaspoon white balsamic vinegar

---

In a large saucepan, bring pear juice to a boil. Cook for 30 minutes or until reduced to 1 cup. Stir in pears and salt; return to a boil. Reduce heat and cover. Cook for 15-20 minutes or until pears are tender. Cool slightly.

Transfer pear mixture to a food processor; cover and process until smooth. Return to the pan and add vanilla. Bring to a boil over medium heat, stirring constantly. Reduce heat; simmer, uncovered, for 65-75 minutes or until thickened, stirring occasionally.

Remove from the heat. Stir in the vinegar. Cover and let stand for 30 minutes. Continue cooling until mixture reaches room temperature. Cover and refrigerate for at least 4 hours before serving.