

## Peppery Pear Salsa

*Yield: about 3 pints or 6 half-pints*

- 1 cup white vinegar (5%)
- 8 cups firm pears, cored, peeled, coarsely chopped
- 3 red bell peppers, seeded, coarsely chopped
- 3 green bell peppers, seeded, coarsely chopped
- 1 cup granulated sugar
- 2 tablespoons salt
- 2 teaspoons dry mustard
- 1 teaspoon ground turmeric
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground black pepper

1. In a large stainless steel saucepan, combine vinegar and pears. Add bell peppers, sugar, salt, mustard, turmeric, allspice and black pepper. Bring to a boil over medium-high heat, stirring constantly. Reduce heat and boil gently, stirring frequently, until slightly thickened, about 5 minutes.
2. Ladle hot salsa into hot jars, leaving 1/4-inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot salsa. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
3. Process in a boiling water or steam canner for 20 minutes at 0-1,000 feet elevation, 25 minutes at 1,001-3,000 feet, 30 minutes at 3,001-6,000 feet, 35 minutes at 6,001-8,000 feet, and 40 minutes at 8,001-10,000 feet.

*Source: Ball Complete Book of Home Preserving, 2006/2012*