



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Peppery-Pear Salsa

Sweet juicy pears combine with peppers and spices to create a colorful, spicy salsa. Use it as a dipping sauce for grilled flatbread, as a breakfast condiment with eggs, or serve with grilled meats and fish.

- 1 cup white vinegar
- 8 cups coarsely chopped cored, peeled pears (see tip)
- 3 red bell peppers, seeded and coarsely chopped
- 3 green bell peppers, seeded and coarsely chopped
- 1 cup granulated sugar
- 2 Tbsp. salt
- 2 tsp. dry mustard
- 1 tsp. ground turmeric
- ½ tsp. ground allspice
- ½ tsp. ground black pepper

In a large stainless steel saucepan, combine vinegar and pears (see tip).

Add red and green 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 5-10 minutes.

Ladle hot salsa into hot jars one at a time, leaving 1/2-inch head space. Remove air bubbles and adjust headspace, if necessary, by adding more hot salsa. Wipe jar rim with a clean, damp cloth. Attach lid. Screw down band until resistance is met, then increase to fingertip-tight. Place jar in canner. Continue to fill remaining jars one at a time.

Process pint jars in a boiling water bath or atmospheric steam canner for:
0-1000ft. = 20 minutes, 1001-6000 ft. = 25 minutes, above 6000 ft. = 30 minutes.

Before removing canner lid, wait 5 minutes for both boiling water and steam canner, then remove jars, cool, and store. Cool jars for 12-24 hours, wash, label, and store in a cool dark.

Yield: ~ 3 pint jars.

Source: Ball Complete Cook of Home Preserving, 2006/2012

Tip: To prevent pears from browning, measure the vinegar in a stainless steel pot and place pears in it as you cut them.

Hot peppers may be substituted for part of the sweet peppers, but the over all amount of peppers used should be no more than 6 cups as recommended in the recipe.

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