

Easy Pear Refrigerator Jam | bites out of life

Recipe adapted from [Chocolate and Zucchini](#); technique adapted from [David Lebovitz](#)

Makes about 6 ounces of jam

- 3/4 of a pound of pears (I used 3 Bosc pears), peeled, cored and chopped into small chunks
- 3/4 cup sugar
- zest of one lemon
- juice of half a lemon



- 1) Combine the chopped pears with the sugar, lemon zest and lemon juice in a large, heavy-bottomed pan. Cover and bring to a simmer over medium heat. Transfer the pears to a large heatproof dish and cover. Allow to come to room temperature and then chill overnight in the fridge.
- 2) The next morning, place a clean plate in the freezer. Wash the jars in which you'll keep the jam thoroughly (you can also boil them for 10 minutes, but I didn't do this). Return the fruit mixture to the pan and bring to a simmer. You can skim off any foam that rises for a clearer jam, though I didn't do this.
- 3) When the jam has thickened slightly, take the plate out of the freezer and place a drop of the jam on the cold plate. Tilt it -- if the jam runs, then continue to cook the pears until they are more set.
- 4) When the jam is ready, spoon it into your clean, dry jars and close them tightly. Let cool to room temperature before keeping them in the fridge to eat at your leisure.

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