

VANILLA PEAR BUTTER

(Recipe source: Cooks.com)

Ingredients:

3 1/2 lbs. firm, ripe Bartlett pears, peeled, cored & quartered
1/2 c. sugar
1/4 c. lemon juice (2 lemons)
1/2 c. (1 stick) butter, cut into 8 pieces
2 1/2 tsp. vanilla

Directions:

Combine pears, sugar and lemon juice in large, heavy Dutch oven or casserole. Bring to boiling over medium heat. Cook, covered, 15 minutes or until pears are very tender and mushy.

Drain pears well over small, heavy bottomed saucepan, reserving juices. Bring juices to boiling. Cook over medium heat, stirring frequently until reduced to 1/4 cup. Be careful not to let mixture burn.

Place pears in work bowl of food process or, working in batches, in blender container. Process until well blended. Pour into large bowl. Add the hot reduced liquid. Add butter, stir until melted. Stir in vanilla. Butter can be stored in jars in refrigerator for up to 4 weeks.