



Sage and white pepper-infused pear butter

You'll want enough chopped pears to fill your slow cooker one-half to three-quarters of the way up; four or five pears are a perfect fit for my 2-quart slow cooker. If using a larger slow cooker, double (or triple!) the recipe.

4-5 pears, any variety
juice of 1 lemon wedge
3-4 fresh sage leaves
1 tablespoon white or mixed peppercorns, or 1/4 teaspoon ground white pepper
1 tablespoon muscovado or dark brown sugar

Peel, core and chop your pears. Add the chopped pears into the slow cooker, squeeze a wedge of lemon over the top, tuck your sage and peppercorns in the middle and sprinkle your sugar over it all. Set the slow cooker to low and cover. Check every thirty minutes or so, smashing the pears around with a wooden spoon as they soften. When your pears have the consistency of applesauce, vent the lid and continue cooking until thickened, stirring every so often to prevent sticking or scorching. When the pears are done cooking, allow them to cool for 15 minutes before you strain and transfer to glass jars.

Yield: 1 Cup

Prep time: 10 minutes | Cook time: 2-5 hours, depending on your slow cooker