

## SPICED PEARS

*Great compliment to wild duck, turkey or ham. Shop at your local farmer's market if you can, as organic is a wonderful compliment to your hard work of hunting your game.*

3-4 lbs. small firm pears

12 Whole cloves

1 cup white vinegar

Food coloring (if you wish)

7 cinnamon sticks

5 cups sugar

1 cup water

Pare pears, remove stems. Place whole cloves in assorted pears. Place pears in large kettle. Add sugar, then cinnamon sticks and water & vinegar to the kettle. Stir gently together. Bring to boil over stove and simmer until pears are tender. Before removing, add food coloring. Place pears with cinnamon sticks equally into separate containers with the hot syrup. Can according to instructions