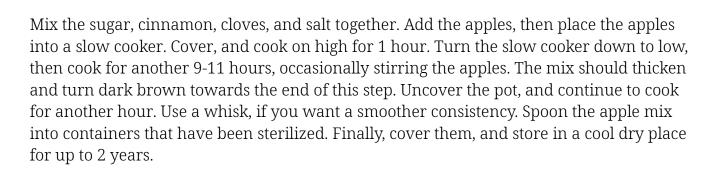
## Amish Prepper Recipes ~ Fruits

## Amish Apple Butter

Have an abundance of apples on hand? So, make this apple butter, which is a great alternative to just spreading butter on toast or biscuits.

- 5-6 lbs apples, peeled and finely chopped 4 C sugar
- 2 tsp cinnamon

<sup>1</sup>⁄<sub>4</sub> tsp salt <sup>1</sup>⁄<sub>4</sub> tsp ground cloves



## **Gingered Pears**

How about a sweet treat with a little spice?

- 5 lbs. pears (not too ripe or soft)
- 3 cups water
- 5 lbs. sugar



Peel and core the pears, then dice or cut them into thin slices. Add them to the water and cook until the pears are tender. Add the sugar, ginger, lemon juice and rind. Allow this mixture to simmer until it becomes thick, and the pears become transparent. Pour the pear mix into sterilized jars, and seal. This recipe makes about 5 pints of gingered pears. Unopened, the pears should last a couple years.

<sup>1</sup>/<sub>2</sub> cup chopped ginger

3 lemons: juice and grated rind

See... more Amish recipes in book, **Lost Superfoods** 

