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 *Preview recipe featured in Nesting Newbies Magazine, Winter '10*



[tweetmeme]

“My favorite indulgence is creamy gorgonzola cheese with quince paste on crackers. I set out to create a crockpot jam that would rival this combination. I considered spiced cranberry chutney and apple butter, but nothing clicked until I thought to turn pears and muscat grapes into marmalade. Success! Now I keep this and the delicious Raincoast Crisps on hand for my gorgonzola fix.”

Pear Muscat Marmalade

Yields: 1 quart

Ingredients:

2 ½ pounds Bartlett or d'Anjou pears, peeled, cored, and chopped

½ pound Granny Smith tart apples, peeled, cored, and chopped

2 cups sweet Muscat dessert wine

3 cups granulated sugar

¼ cup fresh tangerine juice

2 teaspoons tangerine zest

(1) Add pear, apple, muscat dessert wine, sugar, tangerine juice, and tangerine zest to a 5- to 7- quart slow cooker insert; cover and place insert in slow cooker heating base. Cook on high for 9 to 10 hours. When it is ready, the mixture should be dark amber-brown with a sweet caramelized flavor.

(2) Using a whisk or masher, break up softened fruit pieces. Cool to room temperature. Store in air tight containers in the refrigerator up to two weeks.

Photography By: Michael Soo



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