Spicy pear pickles

- 3 cups sugar
- 2 cups water
- 1½ cups vinegar
- 2 teaspoons whole cloves
- 5 sticks cinnamon
- 1 piece (½-inch) freshginger, optional
- 4 pounds Bartlett pears, pared, cored and sliced

Combine sugar, water and vinegar; bring to a boil. Add spices and simmer 5 minutes. Add pears and simmer until translucent, 20 to 30 minutes. Pack pears into clean hot canning jars.

Remove spices from syrup. Bring to boil and pour over pears to within ½-inch of tops of jars. Seal according to jar manufacturer's directions.

Place jars on rack in canner. Process 10 minutes in boiling water bath with boiling water 2 inches above jar tops. Remove jars from canner. Place on thick cloth or wire racks; cool away from drafts. After 12 hours test lids for proper seal; remove rings from sealed jars. Yields 3 to 4 pints.