

Recommended Processing Times for Canning Fruits and Vegetables

Fruit or Vegetable	Canning Method	For Pint Jars	For Quart Jars
Apples	Boiling water bath	15 minutes - hot packed	20 minutes - hot packed
Apricots	Boiling water bath	20 minutes - hot packed 25 minutes - raw packed	25 minutes - hot packed 30 minutes - raw packed
Asparagus	Pressure canning	25 minutes - hot or raw	30 minutes - hot or raw packed
Beets	Pressure canning	30 minutes - hot packed	35 minutes - hot packed
Berries	Boiling water bath	10 minutes - hot or raw	15 minutes - hot or raw packed
Carrots, sliced	Pressure canning	25 minutes - hot or raw	30 minutes - hot or raw packed
Cherries	Boiling water bath	10 minutes - hot packed 20 minutes - raw packed	15 minutes - hot packed 25 minutes - raw packed
Corn	Pressure canning	55 minutes - hot or raw	55 minutes - hot or raw packed
Green Beans	Pressure canning	20 minutes - hot or raw	25 minutes - hot or raw packed
Lima Beans	Pressure canning	40 minutes - hot or raw	50 minutes - hot or raw packed
Peaches	Boiling water bath	20 minutes - hot packed 25 minutes - raw packed	25 minutes - hot packed 30 minutes - raw packed
Pears	Boiling water bath	20 minutes - hot packed 25 minutes - raw packed	25 minutes - hot packed 30 minutes - raw packed
Peas	Pressure canning	40 minutes - hot or raw	40 minutes - hot or raw packed
Plums	Boiling water bath	20 minutes - hot or raw	25 minutes - hot or raw packed
Potatoes	Pressure canning	35 minutes - hot packed	40 minutes - hot packed
Pumpkin	Pressure canning	55 minutes - hot packed	90 minutes - hot packed
Rhubarb	Boiling water bath	10 minutes - hot packed	10 minutes - hot packed
Squash	Pressure canning	55 minutes - hot or raw	90 minutes
Sweet Potatoes	Pressure canning	65 minutes - hot packed	90 minutes - hot packed
Tomatoes	Boiling water bath	35 minutes - hot packed 40 minutes - raw packed	45 minutes - hot packed 50 minutes - raw packed

Bring the water to a full rolling boil... start timing, then continue to boil for the recommended time.

Hot Pack or Raw Pack (cold pack)? - The term "hot pack" means the food is first cooked in a syrup or other liquid. Foods that have been pre-cooked are already hot when they go into the canner; "Raw packed" means the food is raw when it's packed in the jars. Pickles and other foods that easily become soft or soggy go into the canner uncooked.