## Mangoes, Green\n

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**Hot Pack** – Make a light or medium [syrup](https://nchfp.uga.edu/how/can_02/syrups.html). Select green, firm, non-fibrous fruit. Caution: Handling green mangos may irritate the skin. \n

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Peel and slice, discarding pits. Place fruit slices in hot syrup and bring to a boil. Cook 2 minutes. Fill fruit into hot jars, leaving ½ inch headspace. Cover with boiling syrup, leaving ½ inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids.\n