## Pineapple\n

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**Quantity:** An average of 21 pounds is needed per canner load of 7 quarts; an average of 13 pounds is needed per canner load of 9 pints – an average of 3 pounds per quart. \n

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**Quality:** Select firm, ripe pineapples. \n

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Please read [Using Boiling Water Canners](https://nchfp.uga.edu/publications/uga/using_bw_canners.html) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](https://nchfp.uga.edu/publications/usda/GUIDE01_HomeCan_rev0715.pdf). \n

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**Procedure:** Wash pineapple. Peel and remove eyes and tough fiber. Slice or cube. Pineapple may be packed in water, apple juice, white grape juice, or in very light, light, or medium [syrup](https://nchfp.uga.edu/how/can_02/syrups.html#syryps). In a large saucepan, add pineapple to syrup, water or juice, and simmer 10 minutes. Fill jars with hot pieces and cooking liquid, leaving 1/2-inch headspace. Adjust lids and process \n