Sliced or Diced\n

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Quantity: An average of 17-1/2 pounds (without tops) is needed per canner load of 7 quarts; an average of 11 pounds is needed per canner load of 9 pints. A bushel (without tops) weighs 50 pounds and yields 17 to 25 quarts – an average of 2-1/2 pounds per quart.\n

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Quality: Select small carrots, preferably 1 to 1-1/4 inches in diameter. Larger carrots are often too fibrous.\n

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Please read Using Pressure Canners before beginning. If this is your first time canning, it is recommended that you read Principles of Home Canning.\n

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Procedure: Wash, peel, and rewash carrots. Slice or dice.\n

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Hot pack – Cover with boiling water; bring to boil and simmer for 5 minutes. Fill jars, leaving 1-inch of headspace.\n

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Raw pack – Fill jars tightly with raw carrots, leaving 1-inch headspace.\n

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Add 1 teaspoon of salt per quart to the jar, if desired. Add hot cooking liquid or water, leaving 1-inch headspace.\n

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Adjust lids and process following the recommendations in Table 1 or Table 2 according to the method of canning used.\n