Mushrooms - Whole or Sliced\n

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Quantity: An average of 14-1/2 pounds is need per canner load of 9 pints; an average of 7-1/2 pounds is needed per canner load of 9 half-pints – an average of 2 pounds per pint.\n

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Quality: Select only brightly colored, small to medium-size domestic mushrooms with short stems, tight veils (unopened caps), and no discoloration. Caution: Do not can wild mushrooms.\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: Trim stems and discolored parts. Soak in cold water for 10 minutes to remove dirt. Wash in clean water. Leave small mushrooms whole; cut large ones. Cover with water in a saucepan and boil 5 minutes. Fill jars with hot mushrooms, leaving 1-inch headspace. Add 1/2 teaspoon of salt per pint to the jar, if desired. For better color, add 1/8 teaspoon of ascorbic acid powder, or a 500-milligram tablet of vitamin C. Add fresh hot 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