### Rutabagas\n

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### Ingredients\n

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[rutabaga](https://www.cooksinfo.com/rutabaga)\n

[water](https://www.healthycanning.com/waters-role-in-home-canning/) (boiling)\n

[salt](https://www.cooksinfo.com/salt)\n

### Instructions\n

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1. Wash rutabaga, then peel. \n
2. Cut into cubes or chunks 3 to 5 cm (1 to 2 inches). \n
3. Blanch the cubes in boiling water for 3 to 5 minutes. \n
4. Pack into jars leaving 3 cm (1 inch) headspace. \n
5. Top up with fresh boiling water leaving 3 cm (1 inch) headspace. \n
6. Season jar with a teaspoon or half-teaspoon of salt if desired. \n
7. Put lids on, put in pressure canner. \n
8. Processing pressure: 10 lbs (69 kPa) weighted gauge, 11 lbs (76 kpa) dial gauge (adjust pressure for your altitude when over 300 metres / 1000 feet.) \n
9. Processing time: half-litre (1 US pint) jars for 30 minutes. OR 1 litre (1 US quart) jars for 35 minutes. \n

Processing pressure: 10 lbs (69 kPa) weighted gauge, 11 lbs (76 kpa) dial gauge (adjust pressure for your altitude when over 300 metres / 1000 feet.) \n

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Processing time: Half-litres (pints) 30 minutes; litres (quarts) 35 minutes. \n