Potatoes, Sweet - Pieces or Whole\n

It is not recommended to dry pack sweet potatoes.\n

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Quantity\n

An average of 17-1/2 pounds is needed per canner load of 7 quarts; an average of 11 pounds is needed per canner load of 9 pints. A bushel weighs 50 pounds and yields 17 to 25 quarts – an average of 2- 1/2 pounds per quart.\n

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Quality\n

Choose small to medium-sized potatoes. They should be mature and not too fibrous. Can within 1 to 2 months after harvest.\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 potatoes and boil or steam until partially soft (15 to 20 minutes). Remove skins. Cut medium potatoes, if needed, so that pieces are uniform in size. Caution: Do not mash or puree pieces. Fill jars, leaving 1-inch headspace. Add 1 teaspoon salt per quart to the jar, if desired. Cover with your choice of fresh boiling water or syrup, leaving 1-inch headspace.\n

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Adjust lids and process following the recommendations in Table 1 and Table 2.\n