

Selecting, Preparing, and Canning: Applesauce¹

United States Department Of Agriculture, Extension Service²

Quantity: An average of 21 pounds is needed per canner load of 7 quarts; an average of 13-1/2 pounds is needed per canner load of 9 pints. A bushel weighs 48 pounds and yields 14 to 19 quarts of sauce -- an average of 3 pounds per quart.

Quality: Select apples that are sweet, juicy and crisp. For a tart flavor, add 1 to 2 pounds of tart apples to each 3 pounds of sweeter fruit.

Procedure: Wash, peel, and core apples. If desired, slice apples into water containing ascorbic acid to prevent browning. Place drained slices in an 8- to 10-quart pot. Add 1/2 cup water. Stirring occasionally to prevent burning, heat quickly until tender (5 to 20 minutes, depending on maturity and variety). Press through a sieve or food mill, or skip the pressing step if you prefer chunk-style sauce. Sauce may be packed without sugar. If desired, add 1/8 cup sugar per quart of sauce. Taste and add more, if preferred. Reheat sauce to boiling. Fill jars with hot sauce, leaving 1/2-inch headspace. Adjust lids and process.

Processing directions for canning sliced apples in a boiling-water, a dial, or a weighted-gauge canner are given in Table 1, Table 2, and Table 3.

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Table 1.

Table 1. Recommended process time for Applesauce in a boiling-water canner.					
		Process Time at Altitudes of			
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Hot	Pints	15 min	20	20	25
	Quarts	20	25	30	35

*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars

Table 2.

Table 2. Process Times for Applesauce in a Dial-Gauge Pressure Canner.						
			Canner Pressure (PSI) at Altitudes of			
Style of Pack	Jar Size	Process Time (Min)	0 - 2,000 ft	2,001 - 4,000 ft	4,001 - 6,000 ft	6,001 - 8,000 ft
Hot	Pints	8	6 lb	7 lb	8 lb	9 lb
	Quarts	10	6	7	8	9

*After the canner is completely depressurized, remove the weight from the vent port or open the petcock. Wait 10 minutes; then unfasten the lid and remove it carefully. Lift the lid with the underside away from you so that the steam coming out of the canner does not burn your face.

Table 3.

Table 3. Process Times for Applesauce in a Weighted-Gauge Pressure Canner.				
			Canner Pressure (PSI) at Altitudes of	
Style of Pack	Jar Size	Process Time (Min)	0 - 1,000 ft	Above 1,000 ft
Hot	Pints	8	5 lb	10 lb
	Quarts	10	5	10

*After the canner is completely depressurized, remove the weight from the vent port or open the petcock. Wait 10 minutes; then unfasten the lid and remove it carefully. Lift the lid with the underside away from you so that the steam coming out of the canner does not burn your face.