

# Preparing Carrots: Sliced or Diced for Canning<sup>1</sup>

United States Department of Agriculture, Extension Service<sup>2</sup>

**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.

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

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

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

**Raw pack** -- Fill jars tightly with raw carrots, leaving 1-inch headspace.

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

Adjust lids and process following the recommendations in [Table 1](#) or [Table 2](#) according to the method of canning used.

**Table 1. Recommended process time for carrots in a dial-gauge pressure canner.**

Style of Pack	Jar Size	Process Time	Canner Pressure (PSI) at Altitudes of			
			0-2,000 ft	2,001-4,000 ft	4,001-6,000 ft	6,001-8,000 ft
Hot and Raw	Pints	25 min	11 lb	12 lb	13 lb	14 lb
	Quarts	30	11	12	13	14

\*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 2. Recommended process time for carrots in a weighted-gauge pressure canner.**

Style of Pack	Jar Size	Process Time	Canner Pressure (PSI) at Altitudes of	
			0-1,000 ft	Above 1,000 ft
Hot and Raw	Pints	25 min	10 lb	15 lb
	Quarts	30	10	15

\*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.

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