

# Preparing Mushrooms: Whole or Sliced for Canning<sup>1</sup>

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

**Quantity:** An average of 14-1/2 pounds is needed 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.

**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.**

**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.

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 mushrooms in a dial-gauge pressure canner.

			Canner Pressure (PSI) at Altitudes of			
Style of Pack	Jar Size	Process Time	0 - 2,000 ft	2,001 - 4,000 ft	4,001 - 6,000 ft	6,001 - 8,000 ft
Hot	Half-pints or Pints	45 min	11 lb	12 lb	13 lb	14 lb

\*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 mushrooms in a weighted-gauge pressure canner.

			Canner Pressure (PSI) at Altitudes of	
Style of Pack	Jar Size	Process Time	0 - 1,000 ft	Above 1,000 ft
Hot	Half-pints or Pints	45 min	10 lb	15 lb

\*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.

1. This document is Fact Sheet FCS 8312, a series of the Department of Family, Youth and Community Sciences, Florida Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida. Publication date: May 2003. Revised: July 2005. Reviewed: May 2011. This document was extracted from the Complete Guide to Home Canning, Agriculture Information Bulletin No. 539, USDA. Please visit the EDIS website at <http://edis.ifas.ufl.edu>.
2. Reviewed for use in Florida by Amy Simonne, assistant professor, Food Safety and Quality, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.