

Preparing Potatoes, White: Cubed or Whole for Canning¹

United States Department of Agriculture, Extension Service²

Quantity: An average of 35 pounds is needed per canner load of 7 quarts; an average of 22-1/2 pounds is needed per canner load of 9 pints. A bag weighs 50 pounds and yields 8 to 12 quarts -- an average of 5 pounds per quart.

Quality: Select small to medium-size mature potatoes of ideal quality for cooking. Tubers stored below 45 degrees F may discolor when canned. Choose potatoes 1 to 2 inches in diameter if they are to be packed whole.

Procedure: Wash and peel potatoes. Place in ascorbic acid solution to prevent darkening. If desired, cut into 1/2-inch

cubes. Drain. Cook 2 minutes in boiling water and drain again. For whole potatoes, boil 10 minutes and drain. Add 1 teaspoon of salt per quart to the jar, if desired. Fill jars with hot potatoes and 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 white potatoes 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	Pints	35 min	11 lb	12 lb	13 lb	14 lb
	Quarts	40	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 white potatoes 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	Pints	35 min	10 lb	15 lb
	Quarts	40	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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