

Preparing Succotash for Canning¹

United States Department of Agriculture, Extension Service²

Succotash

1 lbs unhusked sweet corn or 3 qts cut whole kernels

14 lbs mature green podded lima beans or 4 qts
shelled limas

2 qts crushed or whole tomatoes (optional)

Yield: 7 quarts

Procedure: Wash and prepare fresh produce as described for vegetables in sections on lima beans and corn.

Hot pack -- Combine all prepared vegetables in a large kettle with enough water to cover the pieces. Add 1 teaspoon salt to each quart jar, if desired. Boil gently 5 minutes and fill jars with pieces and cooking liquid, leaving 1-inch headspace.

Raw pack -- Fill jars with equal parts of all prepared vegetables, leaving 1-inch headspace. Do not shake or press down pieces. Add 1 teaspoon salt to each quart jar, if desired. Add fresh boiling water, leaving 1-inch headspace.

Adjust lids and process following the recommendations in Table 1 or Table 2 according to the canning method used.

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Table 1.

Table 1. Recommended process time for Succotash 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 and Raw	Pints	60 min	11 lb	12 lb	13 lb	14 lb
	Quarts	85	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.

Table 2. Recommended process time for Succotash 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 and Raw	Pints	60 min	10 lb	15 lb
	Quarts	85	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.