

VEGETABLE Processing Times (12 1/2 # Pressure in Weber County):

ASPARAGUS (Raw/Hot pack)

Pints 30 minutes
Quarts 40 minutes

BEANS, dry (tomato or molasses sauce)

Pints 65 minutes
Quarts 75 minutes

BEANS, fresh lima (Raw/Hot)

Pints 40 minutes
Quarts 50 minutes

BEANS, snap (Raw/Hot)

Pints 20 minutes
Quarts 25 minutes

BEETS

Pints 30 minutes
Quarts 35 minutes

CARROTS (Raw/Hot pack)

Pints 25 minutes
Quarts 30 minutes

CORN, cream-style

Raw pack: Pints 95 minutes
Hot pack: Pints 85 minutes

CORN, whole-kernel

Pints 55 minutes
Quarts 85 minutes

MUSHROOMS (hot pack)

Half-pints/pints 45 minutes

OKRA (hot pack)

Pints 25 minutes
Quarts 40 minutes

PEAS, fresh green (Raw/Hot)

Pints/Quarts 40 minutes

POTATOES, peeled, cubed or whole (hot pack)

Pints 35 minutes
Quarts 40 minutes

PUMPKIN, winter squash, 1" cubes (hot pack)

Pints 55 minutes
Quarts 90 minutes

SPINACH, other greens (hot pack)

Pints 70 minutes
Quarts 90 minutes

VEGETABLES, mixed (hot pack)

Pints 55 minutes
Quarts 85 minutes



FREEZING Blanching Times For Vegetables in Minutes:

ASPARAGUS - 2/small, 3/medium, 4/large

BEANS, GREEN - 3/medium

BEETS - 25/small, 45/medium

BROCCOLI - 3/medium

CARROTS - 2/sm, med, 5/whole

CAULIFLOWER - 2/small, 3/medium

CORN, EARS - 4/all sizes (then cut off)

CORN, COB - 7/small, 9/med, 11/large

PEPPERS - 2/slices, 3/halves

PEAS - 3/all sizes



FRUIT Processing Times (*Boiling Water Bath*) in Weber County:

APPLES, sliced (hot pack)

Pints/Quarts . . . 30 minutes

APPLESAUCE, (hot pack)

Pints 20 minutes
Quarts 30 minutes

APRICOT NECTAR

Pints 20 minutes

BERRIES, except strawberries

Raw pack: Pints 20 minutes
 Quarts 30 minutes
Hot pack: Pints/Quarts 20 minutes

CHERRIES

Raw pack: Pints/Quarts 35 minutes
Hot pack: Pints 20 minutes
 Quarts 30 minutes

JAMS/JELLIES, (hot pack)

Half-pints/Pints 10 minutes



FRUIT JUICES, (hot pack)

Pints/Quarts 10 minutes

PEACHES/PEARS/APRICOTS, halved/sliced

Raw pack: Pints 35 minutes
 Quarts 40 minutes
Hot pack: Pints 30 minutes
 Quarts 35 minutes

PLUMS, (raw or hot pack)

Pints 30 minutes
Quarts 35 minutes

RHUBARB, (hot pack)

Pints/Quarts 20 minutes

TOMATOES, crushed - no added liquid

****HOT PACK ONLY****

Pints (add 1 T lemon juice) 50 minutes
Quarts (add 2 T lemon juice) 55 minutes

Raw Pack: Pints/Quarts 95 minutes (*see acid above*)

TOMATO JUICE (hot pack)
45 min/pint, 50 min/quart

PICKLE (*Boiling Water Bath*) Processing Times in Weber County:

DILL, fresh

Pints 20 minutes
Quarts 25 minutes

GHERKINS, raw

Pints 10 minutes

CHILI SAUCE

Pints 20 minutes

BEET PICKLES (hot pack)

Pints/Quarts 40 minutes

BEANS (raw or hot pack)

Pints 15 minutes

RELISH

Half-pints/Pints 15 minutes

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