

**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**, snap (raw/hot pack)

Pints ..... 20 minutes  
Quarts ..... 25 minutes

**BEETS**

Pints ..... 30 minutes  
Quarts ..... 35 minutes

**CARROTS** (raw/hot pack)

Pints ..... 25 minutes  
Quarts ..... 30 minutes

**CORN**, whole-kernel

Pints ..... 55 minutes  
Quarts ..... 85 minutes

**PEAS**, fresh green (raw/hot pack)

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

**CAULIFLOWER** - 2/small, 3/medium

**BEANS, GREEN** - 3/medium

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

**BEETS** - 25/small, 45/medium

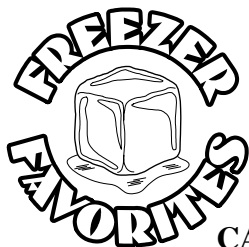
**CORN, COB** - 7/small, 9/med, 11/large

**BROCCOLI** - 3/medium

**PEPPERS** - 2/slices, 3/halves

**CARROTS** - 2/small or medium, 5/whole

**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 ..... 15 minutes

**FRUIT JUICES** (hot pack)

Pints/Quarts ..... 15 minutes

**PEACHES/PEARS/APRICOTS** halved/sliced

Raw pack: Pints ..... 35 minutes

Quarts ..... 40 minutes

Hot pack: Pints ..... 30 minutes

Quarts ..... 35 minutes

**PLUMS** (raw/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 Tbsp. lemon juice) ..... 50 minutes

Quarts (add 2 Tbsp. lemon juice) ..... 55 minutes

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

**TOMATO JUICE** (hot pack)

45 minutes for pints, 50 minutes for quarts

