

BOILING WATER BATH

PROCESSING TIMES IN MINUTES

FRUIT	PINTS & HALF PINTS	QUARTS	HALF GALLON
Apples	25	30	40
Applesauce	20	25	35
Apricots	25	30	40
Strawberries	15	15	25
Berries (except strawberries)	20	20	30
Cherries	20	25	35
Cranberries	15	15	25
Currants	20	20	30
Dried Fruits	15	15	25
Figs	90	90	100
Fruit Juice	15	15	25
Grapefruit	20	20	30

Grapes	20	20	30
Nectarines	20	20	30
Peaches	25	30	40
Pears	25	30	40
Pineapple	30	30	40
Plums	25	30	40
Rhubarb	20	20	30
Tomatoes (packed without liquid)	90	90	100
Tomato Juice	40	45	55
Tomato Sauce	40	45	55
Salsa	20	25	35

HILLSBOROUGH HOMESTEADING

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