

PRESSURE CANNING

PROCESSING TIMES IN MINUTES

VEGETABLE	PINTS	QUARTS	LBS PRESSURE
Asparagus	30	40	12-15
Green Beans	20	25	12-15
Lima Beans	40	50	12-15
Beets	30	40	12-15
Broccoli	25	40	12-15
Brussel Sprouts	45	55	12-15
Cabbage	45	55	12-15
Carrots	25	30	12-15
Cauliflower	25	40	12-15
Cream Corn (hot pack)	85	N/A	12-15
Corn (Whole Kernel)	55	85	12-15

Eggplant	30	40	12-15
Greens	70	90	12-15
Hominy	60	70	12-15
Mushrooms	45	N/A	12-15
Okra	25	40	12-15
Onions	40	40	12-15
Peas	40	40	12-15
Bell Pepper	35	35	12-15
Pimento & Peppers	35	N/A	12-15
Potatoes	40	40	12-15
Pumpkin	55	90	12-15
Rutabagas	35	35	12-15
Soybeans	80	80	12-15
Summer Squash	55	90	12-15
Winter Squash	55	90	12-15
Sweet Potatoes	65	90	12-15
Turnips	20	25	12-15

## HILLSBOROUGH HOMESTEADING

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