

# Canning Carrots

## SIMPLE STEPS TO FILL YOUR PANTRY



### CANNING CARROTS

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## INGREDIENTS

16-20 Lbs Carrots

7 quart jars

Hot water (just off a boil)

Salt

Lids & Bands

Directions from your canner along with these directions on how I do it

## DIRECTIONS

1. Wash Carrots
2. Bring water to a boil (enough to fill the 7 quarts minus the carrot space)
3. Peel & Chop the carrots
4. Rinse the carrots off in hot water
5. In order to help with thermal shock I place the jars in my sink with hot water. I then fill the clean jars with the carrot slices and 1 tsp salt \*optional
6. Wipe rims and apply lids & bands
7. Place in your canner and follow their recommended time for processing. My all american canner states 30 minutes
8. After 24 hours, wash and store



Step One  
Wash Carrots



Step Two  
Peel Carrots



Step Three  
Chop & Rinse Carrots in hot water



Step Four  
Fill Jars in a sink with hot water



Step Five  
Wipe Rim, apply lid & band



Step Six  
Load Canner