

## *Canning Carrots*

2 to 3 1/2 lbs Carrots per quart

1- to 2-inch diameter

Salt is Optional

Water

Wash carrots, peel, rinse, and slice or dice carrots.

Pack carrots tightly into hot jars leaving 1-inch headspace.

Add 1/2-teaspoon salt to each pint, 1 teaspoon to each quart.

Cover with boiling water, leaving 1-inch headspace. Remove bubbles.

Process pints 25 minutes, quarts 30 minutes, at 10 pounds pressure in a pressure canner.