



[Canned Potatoes Recipe](#)

Recipe and tutorial photos found on AnnsEntitledLife.com

Prep Time: 25 minutes

Cook Time: 20 Minutes

Canned Potatoes Mise en Place:

- 4 [Pint Canning Jars](#)
- 4 [Lids and Screw Tops](#)
- [Pressure Canner](#)
- [Peeler](#)
- [Cutting Board](#)
- Knife
- [Measuring Cup](#)
- [Measuring Spoons](#)
- [Funnel](#)

Canned Potatoes Ingredients:

- 12 Medium Sized Potatoes
- 2 tsp Kosher Salt
- 4 cups Boiling Water + more for [pressure canner](#)

Canned Potatoes Directions:

- Wash your canning jars, lids, gaskets, screw tops in the dishwasher on sanitize, boiling water on the stove, or extremely hot sink water.
- While your [canning jars](#) are being cleaned; thoroughly wash your potatoes.
- [Peel](#) potatoes.
- Cut potatoes (fairly) uniformly into ½” cubes.
- Pack cut, raw potatoes tightly into clean, hot canning jars leaving about ½” of head space between the potatoes and the [top of the canning jar](#).

- Add ½ teaspoon of salt to each jar and fill with boiling water, being careful to leave the same ½” of head space.
- Add lids and loosely tighten rings.
- Add jars to your [pressure canner](#) and fill 2 inches deep with water.
- Process at 15 pounds of pressure for 20 minutes.
- Tip: Store the jars without the screw top rings on so you can keep an eye on the seal of the lid and make sure it is not compromised during canning and storage.
- Makes 8 servings Canned Potatoes