



[How to Can Carrots](#)

Recipe and tutorial photos found on AnnsEntitledLife.com

Prep Time: 25 minutes

Cook Time: 25 Minutes

Notes

- Pressure canners these days are much better than they used to be. [This is the Pressure Canner](#) used for this tutorial.
- Want to make quart jars? Remember there are two pints in a quart, so simply double this recipe to get 4 quarts of canned carrots.
- In this tutorial, the rings were built into the lid. If you have the old lids + rings + bands, no problem, it works the same way.
- Make sure you sterilize all the parts of your canning jar: the jar itself, lids, bands. Some people just use REALLY hot sink water to get the jars good and hot and clean. You can also run the jars through the dishwasher instead to make sure they are clean and come out hot. And there is the old boil it all on the stove so they come out squeaky clean and remain hot.

Canned Carrots Mise en Place:

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

Canned Carrots Ingredients:

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

Canned Carrots 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 carrots.
- Remove carrot greens (leaves and stem). [Peel](#) carrots.
- Cut carrots horizontally and uniformly to form a circular shape.
- Pack cut carrots tightly into **clean, hot canning jars** leaving about one inch of head space between the carrots and the [top of the canning jar](#).
- Add ¼ teaspoon of salt to each jar.
- Fill with boiling water, being careful to leave the same 1 inch of head space.
- Add lids and loosely tighten rings.
- Add jars to your [pressure canner](#) and fill 2 inches deep with water.
- Process at 11 pounds of pressure for 25 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 Carrots