



Canned Squash [Recipe](#)

Recipe and Tutorial Photos found on AnnsEntitledLife.com

Prep Time: 25 minutes

Cook Time: 40 Minutes

Canned Squash Ingredients:

- 6 Large Summer Squash
- 1 tsp Coarse Sea Salt
- 6 cups water + more for water bath

Canned Squash Directions:

- Wash your canning jars, lids, gaskets, screw tops in the dishwasher or sanitize, boiling water on the stove, or extremely hot sink water.
 - Scrub squash well with a produce brush.
 - Quarter squash lengthwise then cut into ½” to 1” cubes.
 - Place 6 cups of water and all the diced squash in a large pot and bring to a boil for 2-3 minutes.
 - Ladle squash into jars, packing the squash in well.
 - Sprinkle ¼ teaspoon of coarse sea salt into jar.
 - Pour remaining hot water over squash, leaving 1” of head space at the top.
 - Wipe off rims with a clean towel and secure lid and ring on each.
 - Place in power pressure cooker for 40 minutes. However, it is always a good idea to check the instructions for your particular pressure cooker since it may vary.
 - Remove canned squash from power pressure cooker and place on counter to cool.
 - 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 12 servings Canned Squash (4 pints, 2 quarts)