

# Canning Acidic Foods: Fruits

1. Select ripe fruit. Wash thoroughly. Peel, if necessary. Cut into small pieces. Measure.

## Selection of Fruits

2. For each quart of fruit, add 1/2 cup of sugar and 1/4 cup of lemon juice. Stir well.

3. Pack into sterilized jars. Add 1/2 inch of liquid. Wipe rims. Seal.

4. Process in a boiling water bath for 10 minutes. Remove and cool.

5. Store in a cool, dark place. Use within 1 year.

6. For each quart of fruit, add 1/2 cup of sugar and 1/4 cup of lemon juice. Stir well.

7. Pack into sterilized jars. Add 1/2 inch of liquid. Wipe rims. Seal.

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## Hot Pack or Raw Pack

1. For each quart of fruit, add 1/2 cup of sugar and 1/4 cup of lemon juice. Stir well.






