

## How to Can Potatoes at Home for Quick Meals Anytime

? Homemade Canned Potatoes: Your Pantry's Secret Weapon



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

5 pounds small to medium potatoes  
Water, for boiling and canning  
Salt (optional) - 1 tsp per quart jar

### DIRECTIONS

1. **Prep the Potatoes:** Wash potatoes thoroughly and peel if preferred. Cut into even chunks (about 1 to 1½ inches) to ensure consistent cooking.
2. **Parboil the Potatoes:** Place potatoes in a large pot, cover with water, and bring to a boil. Cook for 10 minutes, then drain.
3. **Sterilize Jars:** While the potatoes boil, sterilize your canning jars, lids, and rings in boiling water.
4. **Pack the Jars:** Fill jars with hot potatoes, leaving 1 inch of headspace. If using salt, add 1 teaspoon per quart jar.
5. **Add Boiling Water:** Pour fresh boiling water into jars, still leaving 1 inch of headspace. Use a non-metallic utensil to release air bubbles.
6. **Seal and Process:** Wipe jar rims, apply lids and rings, then process in a pressure canner at 10 pounds pressure:
  7. Quart jars: 35 minutes
  8. Pint jars: 30 minutes
9. **Cool and Store:** Let the canner depressurize naturally. Remove jars and let sit undisturbed for 24 hours. Check seals, label, and store in a cool, dark pantry.

### SWAPS & NOTES

& Swaps Potatoes: Use waxy or all-purpose potatoes like Yukon Gold or Red.

Russets tend to fall apart but can still be used for mashing or soups.

Salt: Optional, but sea salt or canning salt is preferred-skip iodized salt to avoid cloudiness.

Peeling: Totally optional-leave the skins on for rustic flavor and more nutrients. ??? Instructions 1.

## TIPS FOR SUCCESS

Don't skip the parboiling-it helps maintain texture during

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/how-to-can-potatoes-at-home-for-quick-meals-anytime/>