

# Hot Water Bath Times for Commonly Canned Fruits

Fruit	Preparation	Process Pints	Process Quarts
Apples	Halve or quarter. Remove peel and core. Dip into 1 gallon of water with 2 tbs salt, & 2 tbs vinegar. Cook in hot sugar syrup for 3 minutes. Pack into the jars while hot and pour syrup over them. Seal	15 min.	15 min.
Applesauce	Wash, peel and core. Simmer in small amount of water until tender. Run through food processor and puree. Sweeten if desired. Return to pan and bring to a simmer. Pour into jars, and add 1tbs lemon juice. Seal.	20 min.	20 min.
Apricots	Choose firm fruits, that are not over ripe. Peel if desired, cut in half, and remove pits. Seal.	25 min.	30 min.
Nectarines and Freestone Peaches	Cut into halves, remove stones and peel. Pack into jars and pour hot sugar syrup over the fruit. Add 1tbs lemon juice. Seal.	20 min.	25 min.
Clingstone Peaches	Cut into halves and carefully remove the stones. Peel and pack into jars. Pour hot sugar syrup over fruit and add 1 tbs lemon juice. Seal.	25 min.	30 min.
Pears	Choose fruit that is just ripe but still very firm. Cut into quarters, remove core, and peel. Pour hot sugar syrup over the top. Seal.	20 min.	25 min.
Tomatoes	Choose ripe fruit and cut out any bad spots. Do not can overripe tomatoes as they could be too low in acid for safe water bath canning. Wash well before dipping into boiling water for 1 minute to crack the skins. Press each tomato firmly into the jar to help release juices and fill spaces. Add 2 teas. lemon juice. If desired, add 1 teas. salt. Seal	30 min.	30 min.
Tomato Juice	Use well ripened but not overripe tomatoes. Wash and cut out any bad spots. Put tomatoes into a saucepan squishing them as you do so. Cook until tender then extract or strain out the juices. Bring juice to a simmer and pour into jars with 1 tbs lemon juice and 1 teas. salt. Seal.	15 min.	15 min.

Once you have become adept at using the hot water bath method to can simple fruits, you can then venture out into pie fillings, jams and jellies.