

Canned Pineapple By Linda Schultz on Sunday, July 28, 2013 at 5:27pm

Water bath canner

To start, know one pineapple will give you 2 pt jars finished product with a little left over to taste.

Prepare canner, jars and lids. Cut the top and bottom off the pineapple, then cut off the skin of pineapple you will be left with little "eyes" that did not come off, the easiest way to get these out is with the tip of a potato peeler, they just pop right out. Cut your pineapple in half then cut each half in half again, you will see the angle of the core, slice that out then cut each quarter in half lengthwise so you will end up with eight pieces. Cut into chunks I cut mine a bit larger than "tidbit" size you can cut them up to an inch, I prefer a bit smaller. Make a light simple syrup 2 1/4 cups sugar to 5 1/4 cups water heat and stir til all sugar is dissolved. Slowly add cut pineapple and add pineapple in hot syrup over medium-low heat until the pineapple is heated through. Just well warmed, does not need to be cooked. Using slotted spoon, pack hot pineapple into hot jars to within a generous 1/2 inch. Ladle hot syrup into jar to cover pineapple, leave 1/2 inch head room. Remove air bubbles and adjust headspace, if necessary, by adding hot syrup. Wipe rim, center lid on jar. screw band down until resistance is met, then increase to fingertip-tight. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process pint jars for 15 minutes and quart jars for 20 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store. Taste so much better than store bought canned pineapple.