

Canned Mushrooms (not pickled) By Darlyn Kofoed on Sunday, October 13, 2013 at 1:31pm

Soak in cold water 5 min. Trim stems. Wash in cold water. Leave small ones whole, cut large ones in half and cover with water in a pan and boil 3 mins. Pack into jars to within 1/2 inch of top. Add 1/2 tsp salt to each pint. Fill to within 1/2 inch of top of jar with water in which mushrooms were precooked or boiling water. Put on caps, screw band firmly tight. Process Pints 30 mins and quarts 35 mins at 10 lbs of pressure. (The National Center for Food Preservation recommends 45 mins for 1/2 pints and pints at 10 lbs of pressure.) This recipe I posted is from my Kerr Home Canning Book. I did these for 45 mins.