

Potatoes:

Peel potatoes (recommended, but some don't)

Cut potatoes into chunks (while cutting, throw in a sinkful of water, to reduce color change)

Blanch (or not)

Rinse potatoes, Rinse potatoes, and Rinse potatoes (remove starch)

Fill jars to 1 inch headspace

Fill with liquid of choice to 1 inch (water, broth)

Salt per jar (omit or to taste)

Pressure Can: pints for 35 minutes or quarts for 40 minutes