

# Home Canned Carrots



Preserve garden-fresh carrots with ease using your digital smart canner. This simple method yields tender, flavorful carrots—perfect for quick meals, soups, or side dishes. Just prep, pack, and process!

Your Key Ingredient to Food Preservation:

[NESCO 9.5 Qt. Smart Canner & Cooker](#)

[NESCO 6-Piece Canning Kit](#)

## **Ingredients:**

- 12 lbs. carrots
- Salt
- Water

## **Directions:**

## 1. Prep your Carrots

- Peel and rinse your carrots thoroughly to remove dirt and debris.
- Slice or dice your carrots into desired pieces. You can also leave them as rounds (no more than 1 1/2 inches thick), or can small carrots whole.

## 2. Fill the Jars:

- Pack the prepared carrots into **hot, clean jars**, leaving **1 inch of headspace** at the top.
- If desired, add **1 teaspoon of salt per quart** (or 1/2 teaspoon per pint). This is optional but recommended for better flavor.

## 3. Add Water:

- Ladle boiling water over the carrots in each jar, still maintaining 1 inch of headspace.

## 4. Wipe and Seal Jars:

- Wipe the jar rims with a clean, hot, damp cloth to remove any residue.
- Apply the lids and screw bands until they are fingertip tight.

## 5. Process the Jars:

- Place the filled jars into the water bath canner. Ensure they are fully submerged in water by at least 1-2 inches.
- Process the jars for 25 minutes (adjust for altitude if necessary).

## 6. Remove and Cool:

- Use a jar lifter to remove the jars carefully from the

water bath.

- Place them on a towel, allowing them to cool undisturbed for 12-24 hours. Listen for the “pop” sound, indicating the lids have sealed.

## **7. Check Seals and Store:**

- Once cooled, check that the lids are properly sealed (they should not flex up and down when pressed).
- Store the sealed jars in a cool, dark place. If any jars did not seal, refrigerate and use within a week.