

## Applesauce

**Quantity:** An average of 21 pounds is needed per canner load of 7 quarts; an average of 13-1/2 pounds is needed per canner load of 9 pints. A bushel weighs 48 pounds and yields 14-19 quarts of sauce - an average of 3 pounds per quart.

**Quality:** Select apples that are sweet, juicy and crisp. For a tart flavor, add 1 to 2 pounds of tart apples to each 3 pounds of sweeter fruit.

Please read Using Pressure Canners and Using Boiling Water Canners before beginning.

If this is your first time canning, it is recommended that you read Principles of Home Canning.

**Procedure:** Wash, peel, and core apples. If desired, slice apples into water containing ascorbic acid to prevent browning. Place drained slices in an 8- to 10-quart pot. Add 1/2 cup water. Stirring occasionally to prevent burning, heat quickly until tender (5 to 20 minutes, depending on maturity and variety). Press through a sieve or food mill, or skip the pressing step if you prefer chunk-style sauce. Sauce may be packed without sugar. If desired, add 1/8 cup sugar per quart of sauce. Taste and add more, if preferred. Reheat sauce to boiling. Fill jars with hot sauce, leaving 1/2-inch headspace. Adjust lids and process.

Processing directions for canning applesauce in a boiling-water, a dial, or a weighted-gauge canner are given in Table 1, Table 2 and Table 3.



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**Table 1.** Recommended process time for **Applesauce** in a boiling-water canner.

Process Time at Altitudes of			
Style of Pack	Jar Size	0—1000 ft.	1,001—3,000 ft.
Hot	Pints	15 minutes	20 minutes
	Quarts	20 minutes	25 minutes

**Table 2.** Process times for **Applesauce** in a Dial-Gauge Pressure Canner.

Canner Pressure (PSI) at Altitudes of			
Style of Pack	Jar Size	Process Time	0—2000 ft.
Hot	Pints	8 minutes	6 lb
	Quarts	10 minutes	6 lb

**Table 3.** Process times for **Applesauce** in a Weighted Gauge Pressure Canner.

Canner Pressure (PSI) at Altitudes of				
Style of Pack	Jar Size	Process Time	0 – 1,000 ft.	Above 1,000 ft.
Hot	Pints	8 minutes	5 lb.	10 lb.
	Quarts	10 minutes	5 lb.	10 lb.

# PRESERVING APPLES

Source: [nchfp.uga.edu/](http://nchfp.uga.edu/)  
National Center for Home Food  
Preservation

## Apples—Sliced

### Apples: Choose the Best Preservation Method

Varieties—*for freezing include*: Jonathon, Golden Delicious, Rome Beauty & Granny Smith

*to can applesauce & apple butter*: Jonathon, Golden Delicious, Rome Beauty & McIntosh

Red Delicious apples are best eaten fresh.

### Freezing Apples

**Preparation—Syrup Pack** is preferred for apples to be used for uncooked desserts or fruit cocktail.

A sugar or dry pack is good for pie making.

Select full-flavored apples that are crisp & firm, not mealy in texture. Wash, peel and core. Slice medium apples into twelfths, large ones into sixteenths.

**Syrup Pack**—Dissolve 2-3/4 c. sugar in 4 c. lukewarm water, mixing until clear. Chill syrup before using. To prevent browning, add 1/2 t. (1500 mg.) ascorbic acid to each quart of syrup. Slice apples directly into syrup in container starting with 1/2 cup syrup to a pint container. Press fruit down in containers and add enough syrup to cover. Leave headspace. Place a small piece of crumpled parchment paper on top to hold fruit down. Seal and freeze.

**Sugar Pack**—To prevent darkening, dissolve 1/2 tsp. (1500 mg.) ascorbic acid in 3 T. water. Sprinkle over the fruit. Or, apple slices can be steam blanched for 1-1/2 to 2 minutes.

Mix 1/2 cup sugar with 1 quart (1-1/4 pounds) of fruit. Pack apples into containers & press fruit down, leaving headspace. Seal and freeze.

**Dry Pack**—Follow the directions for **Sugar Pack**, omitting the sugar. Treated apple slices can also be frozen first on a tray and then packed into containers as soon as they are frozen.

**Quantity:** An average of 19 pounds is needed per canner load of 7 quarts; an average of 12-1/4 pounds is needed per canner load of 9 pints. A bushel weighs 48 pounds & yields 16 to 19 quarts—an average of 2-3/4 pounds per quart.

**Quality:** Select apples that are juicy, crispy, and preferably both sweet and tart. Please read Using Pressure Canners and Using Boiling Water Canners before beginning. If this is your first time canning, it is recommended that you read Principles of Home Canning.

**Procedure:** Wash, peel, and core apples. To prevent discoloration, slice apples into water containing ascorbic acid. Raw packs make poor quality products. Place drained slices in large saucepan and add 1 pint water or very light, light, or medium syrup per 5 pounds of sliced apples. Boil 5 minutes, stirring occasionally to prevent burning. Fill jars with hot slices and hot syrup or water, leaving 1/2-inch headspace. Adjust lids and process.

Processing directions for canning sliced apples in a boiling-water, a dial, or a weighted-gauge canner are given in Table 1, Table 2, and Table 3.

**Table 1.** Recommended process times for **Apples, sliced** in a boiling-water canner.

Process Time at Altitudes of			
Style of Pack	Jar Size	0-1000 ft.	1001—3,000 ft.
Hot	Pints or Quarts	20 minutes	25 minutes

**Table 2.** Recommended process times for **Apples, sliced** in a Dial-Gauge Pressure Canner.

Canner Pressure (PSI) at Altitudes of			
Style of Pack	Jar Size	Process Time	0 - 2000 ft.
Hot	Pints or Quarts	8 minutes	6 lb.

**Table 3.** Process times for **Apples, sliced** in a Weighted-Gauge Pressure Canner.

Canner Pressure (PSI) at Altitudes of				
Style of Pack	Jar Size	Process Time	0 – 1,000 ft.	Above 1,000 ft.
Hot	Pints or Quarts	8 minutes	5 lb.	10 lb.

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