

I like to wait until after Thanksgiving to can pumpkins. Only because I leave them out in front as decoration first. The pumpkin plants seem to pretty well stop growing by mid-September; so, you could can as soon as the plant dies, that way you have puree to make pies for Thanksgiving.

In the past I have canned Jack-O-Lantern pumpkins; however, this past spring I planted pie pumpkin seeds in my garden. So, I am anxious to see if there is a difference when canned. You may also be able to purchase pie pumpkins at a local fruit farm.

How to Can Pumpkins

1. Cut off stem
2. Cut pumpkin in half
3. Use a spoon to scrap out pumpkin insides (I save seeds for roasting)
4. Now cut the halves into about 6 wedges depending on size of pumpkin you want 1" strips
5. Peel off outside skin with potato peeler
6. Cut strips into 1" cubes (well some look more like triangles)
7. Place in large stock pot and cover with water (I have even left them soaking over night if I am out of time)
8. Drain and add fresh water and bring pumpkin squares to boil, and boil for 2 minutes
9. Place in hot jars and avoid smashing down cubes
10. Cover pumpkin with leftover hot water, wipe rim of jar and add lids and rings
11. Pressure Cooker
Qt. jars=process 90 minutes @ 15 lb. pressure
Pint jars=process 55 minutes @ 15 lb. pressure
12. When you are ready to make pumpkin puree; simply open jar, strain out liquid, and mash. One Qt. jar gives 2-3 Cups puree.