



# Onion

## Pressure Canner

### 1. Prep

- Fill canner with 2-3 inches warm water
- Wash and remove outer layer
- Remove top and root end
- Cut into 1 inch sections
- Boil in water for 5 minutes

### 2. Pack

- Fill jars with onions and cooking liquid
  - » Add ½ tsp of salt to jars added flavor, if desired
- Cover with hot water, leave 1 inch headspace
- Remove air bubbles
- Wipe jar rims
- Tighten rings fingertip tight

### 3. Processing

Fill canner and process

- » Pint: 40 minutes
- » Quart: 40 minutes
- » Altitudes above 1,000 feet require adjustments in PSI

Feet Above Sea Level	Pounds of Pressure	
	Weighted-Gauge	Dial-Gauge
0-1,000	10	11
1,001-2,000	15	11
2,001-4,000	15	12
4,001-6,000	15	13
6,001-8,000	15	14
8,001-10,000	15	15

## Freezing

### Process: Dry Pack Method

- Peel, trim and clean thoroughly
- Dice into ¼ inch pieces
- No blanching required
- Pack dry in freezer containers, leaving ½ inch headspace
- Seal and freeze
- Best if used within a few months

## Drying

### Process: Dehydrator

- Wash and remove outer layer
- Remove top and root ends
- Slice ¼ inch thick
- Set dehydrator to 140 degrees F
- Arrange strips in single layer on drying racks
- Dry 3-9 hours
  - » When drying onions, keep other vegetables separate because the odor may spread
- To rehydrate, soak 45 minutes, 2 cups water to 1 cup dried onion



## Sips/Tricks:

Did you know you can substitute dried onions for fresh onions?  
1 tablespoon of dried minced onion equals ½ cup minced raw onion.