



# Raspberry

## Water Bath Canner

### 1. Prep

- Fill canner half full with water. Warm.
- Wash berries
- Pack clean jars with raw berries
- Heat syrup, juice, or water
  - » For medium syrup, heat 5 ¼ cups water + 2 ¼ cups sugar

### 2. Pack

- Fill jars with desired liquid, leaving ½ inch headspace
- Remove air bubbles
- Wipe jar rims
- Tighten rings fingertip tight

### 3. Processing

Fill canner with jars. Add water so that jars are covered by 2 inches of water

- » Pints: 15 minutes
- » Quarts: 20 minutes
- » Altitudes above 1,000ft require adjustment in processing time

Feet Above Sea Level	Increase in Processing Time
1,001-3,000	5 minutes
3,001-6,000	10 minutes
6,001-8,000	15 minutes
8,001-10,000	20 minutes

## Freezing

### Process: Dry pack

- Select firm, ripe berries
- Wash and drain berries
- Pack berries into containers, leaving ½ inch headspace
- Seal and freeze

## Drying

### Process: Dehydrator

- Select firm, ripe berries
- Wash berries
- Set dehydrator to 140 degrees F
- Arrange berries in a single layer on drying racks
- Dry until hard and berries rattle when shaken on trays, 24-36 hours



## Tips/Tricks:

An average of 12 pounds is needed per canner load of 7 quarts;  
an average of 8 pounds is needed per canner load of 9 pints.

*Source: National Center for Home Food Preservation*

This document is to serve as supplemental material for those already knowledgeable on how to safely preserve food and should not serve as a guide to someone completely new to food preservation methods. For further guidance, go to: <https://extension.sdstate.edu/>

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