



Cooperative Extension Service
Institute of Food and Agricultural Sciences

Selecting, Preparing and Canning: Rhubarb--Stewed¹

United States Department Of Agriculture, Extension Service²

Quantity: An average of 10-1/2 pounds is needed per canner load of 7 quarts; an average of 7 pounds is needed per canner load of 9 pints. A lug weighs 28 pounds and yields 14 to 28 quarts--an average of 1-1/2 pounds per quart.

Quality: Select young, tender, well-colored stalks from the spring or late fall crop.

Procedure: Trim off leaves. Wash stalks and cut into 1/2-inch to 1-inch pieces. In a large saucepan add 1/2 cup sugar for each quart of fruit. Let stand until juice appears. Heat gently to boiling. Fill jars without delay, leaving 1/2-inch headspace. Adjust lids and process.

Process directions for canning rhubarb 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 time for Rhubarb, stewed in a boiling-water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Pints or Quarts	15 min	20	25

Table 2. Process Times for Rhubarb in a Dial-Gauge Pressure Canner.

			Canner Pressure (PSI) at Altitudes of			
Style of Pack	Jar Size	Process Time (Min)	0 - 2,000 ft	2,001 - 4,000 ft	4,001 - 6,000 ft	6,001 - 8,000 ft
Hot	Pints or Quarts	8	6	7	8	9

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2. Reviewed for use in Florida by Mark L. Tamplin, associate professor, Food Safety, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.

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Table 3. Process Times for Some Acid Foods in a Weighted-Gauge Pressure Canner.

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