



Preparing and Canning: Clams¹

United States Department of Agriculture, Extension Service²

Procedure: Keep clams live on ice until ready to can. Scrub shells thoroughly and rinse, steam 5 minutes, and open. Remove clam meat. Collect and save clam juice. Wash clam meat in water containing 1 teaspoon of salt per quart. Rinse and cover clam meat with boiling water containing 2 tablespoons of lemon juice or 1/2 teaspoon of citric acid per gallon. Boil 2 minutes and drain. To make minced clams,

grind clams with a meat grinder or food processor. Fill jars loosely with pieces and add hot clam juice and boiling water if needed, leaving 1-inch headspace.

Adjust lids and process following the recommendations in Table 1 or Table 2 according to the canning method used.

Table 1. Recommended process time for Clams in a dial-gauge pressure canner.

			Canner Pressure (PSI) at Altitudes of			
Style of Pack	Jar Size	Process Time	0 - 2,000 ft	2,001 - 4,000 ft	4,001 - 6,000 ft	6,001 - 8,000 ft
Hot	Half-pints	60 min	11 lb	12 lb	13 lb	14 lb
	Pints	70	11	12	13	14

Table 2. Recommended process time for Clams 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	Half-pints	60 min	10 lb	15 lb
	Pints	70	10	15

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