



Preparing and Canning: Oysters¹

United States Department of Agriculture, Extension Service²

Procedure: Keep live oysters on ice until ready to can. Wash shells. Heat 5 to 7 minutes in preheated oven at 400 degrees F. Cool briefly in ice water. Drain, open shell, and remove meat. Wash meat in water containing 1/2 cup salt per gallon. Drain. Add 1/2 teaspoon salt to each pint, if desired. Fill half-

pint or pint jars with meat and hot water, 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 Oysters in a dial-gauge pressure canner.

Jar Size	Process Time	Canner Pressure (PSI) at Altitudes of			
		0 - 2,000 ft	2,001 - 4,000 ft	4,001 - 6,000 ft	6,001 - 8,000 ft
Half-pints or Pints	75 min	11 lb	12 lb	13 lb	14 lb

Table 2. Recommended process time for Oysters in a weighted-gauge pressure canner.

Jar Size	Process Time	Canner Pressure (PSI) at Altitudes of	
		0 - 1,000 ft	Above 1,000 ft
Half-pints or Pints	75 min	10 lb	15 lb

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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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