



Oregon State University Extension Service Food Safety and Preservation Canning Soup

Vegetable, dried bean or pea, meat, poultry, or seafood soup can be canned.

Caution: Do not add noodles or other pasta, rice, flour, cream, milk or other thickeners to home canned soups. If dried beans or peas are used, they *must* be fully rehydrated first.

Procedure: Select, wash, and prepare vegetables, meat and poultry as described for the specific foods. Cover meat with water and cook until tender. Cool meat and remove bones. Cook vegetables. For each cup of dried beans or peas, add 3 cups of water. Boil 2 minutes, remove from heat, soak 1 hour, and heat to boiling; drain. Combine solid ingredients with broth, tomatoes, or water to cover. Boil 5 minutes.

Salt to taste, if desired. Fill jars halfway with solid mixture. Add remaining liquid, leaving 1-inch headspace. Adjust lids and process following the recommendations in Table 1 or Table 2 according to the method of canning used. After processing, remove canner from heat and wait until pressure returns to zero. Remove weight or slowly open petcock. Wait 10 minutes. Unfasten canner lid and remove it carefully.

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

			Pounds of Canner Pressure at Altitudes Shown			
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	Pints	60* min	11 lb	12 lb	13 lb	14 lb
	Quarts	75** min	11 lb	12 lb	13 lb	14 lb

* Caution: If soup contains seafood, can only in pint or half pint jars. Process 100 minutes." ** **Do not can seafood in quart jars**

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

			Pounds of Canner Pressure	
Style of Pack	Jar Size	Process Time	0 - 1,000 ft	Above 1,000 ft
Hot	Pints	60* min	10 lb	15 lb
	Quarts	75** min	10 lb	15 lb

* Caution: If soup contains seafood, can only in pint or half-pint jars. Process 100 minutes" ** **Do not can seafood in quart jars**

This document was adapted from the "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, USDA. Revised 1994.

Clam Chowder Base

Yield: about 20 half-pints or 10 pints

- ½ pound diced salt pork (optional)
- 2 quarts diced and peeled potatoes (about 8 medium)
- 1 cup chopped onion (about 1 medium)
- 3 to 4 quarts cleaned, chopped clams with juice
- 2 quarts boiling water
- Salt and pepper

Cook salt pork until light brown in a large saucepot. (Bacon could be added before serving instead of using salt pork.) Drain off excess fat. Add onion and cook until onion is tender but not brown. Add clams with juice, potatoes, and water. Boil 10 minutes. Season to taste. Process in half-pints or pints (not quarts). Ladle hot chowder base into hot jars, leaving 1-inch headspace. Adjust two-piece caps. Process half-pints and pints 100 minutes in a pressure canner (10 pounds with a weighted gauge; 11 pounds with a dial gauge).

To Serve: For New England Chowder, add 2 tablespoons butter and 2 cups milk to each pint of clam chowder base before heating for serving. Reduce butter and milk by half for each half-pint of Clam Chowder Base.

NOTE: Do NOT add butter and milk before canning.

Recipe Variation: For **Manhattan Chowder**, add the following ingredients, removing bay leaf before canning:

- 2 cups cooked tomatoes
- ½ bay leaf
- ½ cup chopped celery (about ½ stalk)
- ½ teaspoon thyme

Processing Meat Stock (Broth)

After cooking broth, strain and remove most of the meat scraps and fat. Ladle hot broth into hot jars leaving 1 inch head space, Wipe rims and adjust lids. Process in a pressure canner. **PLEASE NOTE:** We do not have recommended processing times for fish or other seafood based broth or stock. These products freeze well.

			Pounds of Canner Pressure at Altitudes Shown			
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	Pints	20 min	11 lb	12 lb	13 lb	14 lb
	Quarts	25 min	11 lb	12 lb	13 lb	14 lb
*Weighted Gauge:			0 -1,000 ft – 10 lb.		1,001 ft. and above – 15 lb.	

Source: OSU Master Food Preserver Program



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