Favorite Canned Potatoes Recipe:

(makes approx 7 quarts of potatoes)

I used Kennebec variety, Russets are a great variety for canning too.

Scrub or peel approx. 5-8 LBS. of potatoes
Cut them so that they are all the same size (I like 1” cubes)

Cover potatoes with cold water and let set for 4-6 hours, This removes some of the starch and keeps the canned potatoes more firm.
drain and dry the potatoes

toss them with:

2-3 TBS ghee (or melted butter)
1 TBS salt
2 Tsp black pepper

Alternatively:

Add to each jar:
Potaoes
1 tsp butter
1/2 tsp sat
1/4 tsp pepper

Place into pressure canner,
Allow steam to escape for 5-8 minutes before closing valve or adding weight.
11 lbs pressure for 40 minutes.

We love these potatoes so much better that potatoes canned in water!