

Water Bath Canning Guide

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Prepare Utensils

Jars: Wash. Sterilize if processing food for less than 10 minutes; pre-heat, if hot packing

Lids: sterilize if processing food for less than 10 minutes; cover with water and preheat via stove top or crock pot

Bands: make certain they are ready to go

Canner: fill canner half full of water; place rack in bottom; preheat

Pot: for syrup, brine or goods that must be cooked down

Other: place a funnel, jar lifter and ladle nearby

Prepare to Pack

Wash Produce: rinse or scrub as needed; remove dirt, stems and bugs

Prep Produce: peel, cut, slice, mash or blanch as directed

Cold Packing: boil syrup or brine (10 min)

Hot Packing: cook produce; add pectin, seasonings or sweeteners

Pack Jars

Cold Pack: place fruits or vegetables in jar; slowly add hot brine or syrup

Hot Pack: ladle hot foodstuff into hot jars

Release Air Pockets: run butter knife around edges to release trapped air

Adjust Headspace: ensure the proper headspace is accomplished

Prepare for Canner

Wipe Rims: wipe rims squeaky clean with cloth

Lid & Band: add lids and tighten bands with fingertips

Processing in Waterbath

Fill Canner: place jars on rack and lower into water

Check Water Level: jar tops should be covered by 1 inch of water

Apply Heat: turn heat to high

Timer: when water reaches a boil, set timer for the appropriate time

Finishing Up

Prep Surface: put down a towel, cutting board or cooling rack for hot jars

Remove: take jars from waterbath with jar lifter & set on prepped surface

Rest: let jars sit for 24 hours before moving or testing the seal

Check Seal: after jars have cooled, check for failed seals & refrigerate if found

Remove Bands: take bands off and store away

Store Food: store jars in a safe place