
13. Using a jar lifter, carefully remove the jars and set upright on a wooden board or a thick towel to cool. Be sure they are in a draft-free area and leave 1 to 2 inches of space in between so air can circulate.

14. Leave the jars alone until cool, preferably allowing them to sit undisturbed for 12-24 hours.

15. Check for seals.

16. Label the jar with the food type and date.

YOU'RE DONE!

