

WATER BATH CANNING

ALTITUDE: | ADD __ MIN. TO PROCESSING TIME

STEP BY STEP

1. Fill your canner about 1/3 full of water. Heat water until hot, not boiling.
2. Wash jars and keep them warm.
3. Prepare and pack food according to food canning instructions in your recipe.
4. Fill jar, leaving the recommended headspace.
5. Remove air bubbles.
6. Wipe the rim of the jar clean with a damp tea towel or paper towel.
7. Place seals and rings on jars. Tighten finger tight.
8. Place jars on the rack in the canner.
9. The rack should be built so that it rests on the sides of the canner, keeping the jars above the water until you have it loaded and then you can lower it down.
10. Cover and return to a full boil. NOW start your timer, being sure to adjust for altitude.
11. Check occasionally to be sure that the canner is maintaining a full boil. You may also need to add boiling water to keep the water level up.
12. When your time is up, turn off the heat. Carefully raise the rack and jars up. Wait a minute or two before you take your jars out of the canner.