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14. When the canner reaches correct pressure, lower your heat to maintain pressure level. Adjust heat as needed to keep it at the correct pressure.

15. Now start timing. Time needed will be given in the recipe. Again, be sure to adjust for altitude.

16. Check your gauge often.

17. When time is up, turn off the heat. Do not remove weights or open petcock. Let the canner set until pressure comes back to zero.

18. Carefully remove the lid.

19. Using a jar lifter, carefully remove the jars (again, no tilting) and set upright on a wooden board or a thick towel to cool. Be sure they are in a draft-free area and leave 1-2 inches of space between each jar so air can circulate.

20. Leave the jars alone until completely cool. This may take 12-24 hours.

21. After Jars are Cool, You May Press on the Lid to Check the Seal. After The seal should be sucked down and not pop up. If you find a jar that did not seal, simply put the jar in the fridge and plan on using the food within a few days.

22. Label Food Type & Date. Store your jars in a cool, dark, dry environment.

YOU'RE DONE!

