Boiling Water Canning Checklist

Onookaot	
Date	
Item preserved	
Processing timeminutes	
(adjust for altitude)	
Prepare jars, lids, bands	
Keep jars hot	
Fill canner halfway with water, heat	
140°F raw pack, 180°F hot pack	
Prepare recipe	
Fill jars, adjust headspace	
Wipe rims	
Adjust lids/ tighten bands	
Place jars in canner	
Add water to 1-2" over jars	
Turn heat to high, put on canner lid	
Start timing when water boils	
Start End	
Adjust heat to maintain boil	
When timing is complete, turn heat	
off, remove canner from burner if	
possible	
Remove lid from canner	
Wait 5 minutes	
From To	
Lift jars out, keep upright	
Place on a heavy towel, 1" apart	
Allow to cool, undisturbed 12-24 hrs	
Remove bands, clean jars	
Check seals	
Label jars	
Store in cool, dark, dry place	
Wash and dry canner and rack	
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Wash and dry canner and rack	
UNIVERSITY of WYOMING Extension	

Pressure Canning Checklist		
Date		
Item preserved		
Processing timeminutes		
At pounds pressure		
(adjust for altitude)		
Prepare jars, lids, bands		
2-3" water in canner		
140°F raw pack, 180°F hot pack		
Prepare recipe		
Fill jars, adjust headspace		
Wipe rim		
Adjust lids/ tighten bands		
Place jars in canner		
Fasten and lock lid securely on canner		
Turn heat to high		
Exhaust, let steam flow 10 minutes		
From To		
Place weight/ counterweight or close		
petcock		
Let pressure build		
Start timing at adjusted pressure		
Start End		
Adjust heat to keep pressure stable		
When timing is complete, remove from		
heat wait		
When fully depressurized, remove		
weight or open petcock		
Wait 10 minutes		
From To		
Open lid away from you		
Lift jars out, keep upright		
Place on a heavy towel, 1" apart		
Allow to cool, undisturbed 12-24 hrs		
Remove bands, clean jars		
Check seals		
Label jars		
Store in cool, dark, dry place		
Wash and dry canner and rack		
or WyOMING Extension		

Pressure Canning Checklist Date Item preserved _____ Processing time_____minutes At _____ pounds pressure (adjust for altitude) ____ Prepare jars, lids, bands ____ 2-3" water in canner 140°F raw pack, 180°F hot pack ____ Prepare recipe ____ Fill jars, adjust headspace ____ Wipe rim ____ Adjust lids/ tighten bands ____ Place jars in canner _____ Fasten and lock lid securely on canner ____ Turn heat to high ____ Exhaust, let steam flow 10 minutes From _____ To _____ ____ Place weight/ counterweight or close petcock ____ Let pressure build ____ Start timing at adjusted pressure Start _____ End _____ ____ Adjust heat to keep pressure stable ____ When timing is complete, remove from heat wait ____ When fully depressurized, remove weight or open petcock Wait 10 minutes From _____ To _____ ___ Open lid away from you ____ Lift jars out, keep upright ____ Place on a heavy towel, 1" apart ____ Allow to cool, undisturbed 12-24 hrs ____ Remove bands, clean jars ____ Check seals ____ Label jars ____ Store in cool, dark, dry place ____ Wash and dry canner and rack UNIVERSITY OF WYOMING

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