

Boiling Water Canning Checklist

Date _____

Item preserved _____

Processing time _____ minutes

(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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Pressure Canning Checklist

Date _____

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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

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