



Easy Step by Step Reminder as you work

Water Bath Canning

Get out equipment:

- Water bath canner
- Jars, check for nicks and cracks, wash and dry
- New lids for jars
- Rings for each jar that are not dented and rusted
- Jar lifter, bubble freerer, clean damp cloth, pot holders
- Colander for rinsing fruit
- Knives, peelers, etc.

20 – 30 minutes before processing:

- Place jars in canner and add hot water
- Cover canner and begin heating over medium heat
- Keep jars hot until you are ready to fill them
- If the recipe requires a preparation and cooking time is longer than 20 minutes, begin preparation of the ingredients first

Make syrup:

- Using a large pan, prepare syrup for covering the fruit
- Use recipe in Canning Fruits for a light, medium, or heavy syrup
- Remember any hot liquid can be used, but must be boiling

Prepare fruit for canning:

- Prepare solution to protect color if necessary
- Wash fruit, rinsing in water or in a colander
- Never let fruit sit in water
- Peel if necessary

10 minutes before processing

- Place lids in water in a saucepan
- Heat as directed on package
- Bring water to a simmer and simmer for 5 minutes

Filling canning jars

- Remove jars from the canner using the jar lifter
- Set on a towel or pot holder
- Fill the jars with food using your hand or a funnel and ladle
- Pack tightly, but not too tightly that liquid cannot get around it
- Cover the food with simmering liquid using a ladle and funnel
- Remove trapped air bubbles using a bubble freer
- Adjust food and liquid so it meets the headspace allowance
- Wipe the rim and side of jars with a damp cloth
- Lift lid from warm water and place on jar
- Apply screw band. Twist on until just tight and then $\frac{1}{4}$ to $\frac{1}{2}$ turn
- Don't tighten too tightly
- Using a jar lifter place in canner

Processing jars

- Adjust the water in the canner to be 2 inches over the jars
- Cover the canner and adjust heat to bring water to a boil
- When water returns to a rolling boil, set timer for specific time for that food product
- A full rolling boil must be maintained for the entire time required
- At the end of the processing time, turn off the heat and remove the canner lid
- Remove the canner from the electric heat surface
- Leave the jars in the canner for an additional 5 minutes
- Remove the jars from the canner using the jar lifter
- Place the on a heat safe work surface
- DO NOT touch the seals or dry the jars
- If the rings are loose leave them that way
- Let sit for 24 hours before touching or moving
- Check jar seals and remove the rings

Storing preserved foods

- Wash jars and rings
- Label the jars with contents and date preserved
- Consider labeling with processing method and time if giving as gifts
- Store in a cool, dark place
- Any jars that do not seal within 24 hours must be refrigerated, frozen, or reprocessed using new lids