

CANNING CHECKLIST

Print, laminated and use this handy checklist to keep track of your canning process

• Pressure Canning

- Date _____
- Item preserved _____
- Processing time _____ minutes
- At _____ pounds pressure
- ___ prepare jars, lids, rings
- ___ 2-3 " water in canner
- ___ prepare food
- ___ fill jars, remove bubbles, wipe rims
- ___ adjust lids / rings
- ___ fasten lid securely on canner
- ___ turn heat on high
- ___ exhaust: let seam flow 10 minutes
- From _____ to _____ (time)
- ___ place weight or close petcock
- ___ let pressure build
- ___ start timing at desired pressure
- Start _____ End _____ (time)
- ___ adjust heat to keep stable
- ___ when timing complete, remove from heat, wait
- ___ when fully depressurized, remove weight
- ___ wait 10 minutes - From _____ to _____
- ___ open lid away from you
- ___ lift jars, keep upright, place on heavy towel
- ___ allow to cool undisturbed, check seals, label jars
- ___ wash & dry canner, gasket & lid

• Water Bath Canning

- Date _____
- Item preserved _____
- Processing time _____ minutes
- ___ prepare jars, lids, rings
- ___ keep jars hot
- ___ fill canner with water
- ___ prepare food
- ___ fill jars, remove bubbles, wipe rims
- ___ adjust lids / rings
- ___ place jars in canner
- ___ add water to 1-2 " over jars
- ___ turn heat to high
- ___ start timing when water boils
- Start _____ End _____ (time)
- ___ adjust heat to keep stable
- ___ when timing complete, turn off heat, remove from heat if possible
- ___ remove lib from canner
- ___ wait 5 minutes - From _____ to _____
- ___ open lid away from you
- ___ lift jars, keep upright, place on heavy towel
- ___ allow to cool undisturbed, check seals
- ___ remove rings, clean & label jars
- ___ wash & dry canner & rack