CANNING CHECKLIST

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 lid 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

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