

## Canning Process: Boiling Water

1. Use reputable, research-based recipe
2. Prep food & jars  
*Sterilize if <10 minutes processing time*
3. Heat canner water (*not boiling*)  
*Hot pack: 180°F, Raw pack: 140°F*
4. Jars in canner  
*1" water over top of jars*  
*2" if processing time > 30 minutes*
5. Lid on; high heat
6. Vigorous boil? Start timing  
*Adjust for altitude*
7. Adjust heat; gentle boil
8. Ding! Timer off; heat off; lid off
9. Wait ≤ 5 minutes
10. Jars out
11. Cool jars, undisturbed 12—24 hours  
*Check seal; remove rings; clean jars*
12. Store sealed jars  
*Cool, dry, dark location*  
*Use within 1 year for best quality*

Source: National Center for Home Food Preservation  
<http://nchfp.uga.edu>



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## Canning Process: Steam

1. Use reputable, researched-based recipe
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*Sterilize if <10 minutes processing time*
3. Heat canner water (*not boiling*)  
*Hot pack: 180°F, Raw pack: 140°F*
4. Jars in canner; lid on; high heat
5. Steady column of steam? Start timing  
*Green zone on temp sensor*  
*Adjust for altitude; max 45 minutes*
6. Adjust heat; gentle boil, column of steam
7. Ding! Timer off; heat off
8. Wait ≤ 3 minutes
9. Lid off, jars out
10. Cool jars, undisturbed 12—24 hours  
*Check seal; remove rings; clean jars*
11. Store sealed jars  
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