

Canning Steps: Pressure

1. Use reputable, research-based recipe
2. Prep work area, food & jars
3. Heat 2-3" canner water (*not boiling*)
Hot pack: 180°F, Raw pack: 140°F
4. Jars in canner; lid on; weight **off**; high heat
5. **Vent** 10 minutes
6. **Weight on**
7. Pressurize; lower heat to maintain pressure
8. Start timer; process; adjust heat as needed
9. Ding! Timer off; heat off
10. **Wait** until pressure drops to 0
11. **Weight off**
12. Cool 10 minutes **more**
13. Lid off; jars out
14. Cool jars, undisturbed 12-24 hours
Check seal; remove rings; clean jars
15. Label and store sealed jars
Cool, dry, dark location
Use within 1 year for best quality



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Agriculture and Natural Resources

UCCE Master Food Preserver Program

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

Canning Soups: No Reputable Recipe?

1. Select, wash, and prepare vegetables, meat and seafood.
2. Cover meat with water, cook until tender. Cool meat, remove bones.
3. Cook vegetables as described for a hot pack.
For each cup of dried beans or peas, add 3 cups of water, boil 2 minutes, remove from heat, soak 1 hour, heat to boil and drain.
4. Combine solid ingredients. Cover with broth, tomatoes, or water.
5. **Do not** add thickening agents before canning (noodles or other pasta, rice, flour, cream, milk, etc.) **Do not** puree.
6. Boil 5 minutes. Salt to taste, if desired.
7. Fill jars with **half** solid mixture and **half** soup liquid, leaving 1-inch headspace.
8. Place lids and rings on jars and process, adjusting for altitude.

Soups in a **weighted-gauge pressure canner** at altitudes of:

Style of Pack	Jar Size	Process Time	0 - 1,000 ft	Above 1,000 ft
Hot	Pints	60* min	10 lb	15 lb
	Quarts	75*	10	15

Soups in a **dial-gauge pressure canner** at altitudes of:

Style of Pack	Jar Size	Process Time	0 - 2,000 ft	2,001 - 4,000 ft	4,001 - 6,000 ft	6,001 - 8,000 ft
Hot	Pints	60* min	11 lb	12 lb	13 lb	14 lb
	Quarts	75*	11	12	13	14

*Contains seafood? Process 100 minutes, adjust for altitude.