



Pressure Canning Processing Steps

1. Prep food & jars
2. Heat 2-3" canner water (*not boiling*)
Hot pack: 180°F, Raw pack: 140°F
3. Jars in canner
4. Lid on; weight off; high heat
5. **Vent** 10 minutes
6. Weight on
7. Pressurize; lower heat, start timer
8. Process; adjust heat as needed
9. Heat off; **wait** until 0 pressure
10. Weight off
11. Cool 10 minutes **more**
12. Lid off
13. Jars out; cool 12-24 hours