

Boiling Water Canning Steps

1. Use reputable recipe
2. Prep food & jars
Sterilize if <10 minutes processing
3. Heat canner water (*not boiling*)
Hot pack: 180°F, Raw pack: 140°F
4. Jars in canner
1-2" water over top of jars
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



Atmospheric Steam Canning Steps

1. Use reputable recipe
2. Prep food & jars
Sterilize if <10 minutes processing
3. Heat canner water (*not boiling*)
Hot pack: 180°F, Raw pack: 140°F
4. Jars in canner
5. Lid on; high heat
6. Steady column of steam? Start timing
Green zone on temp gauge
Adjust for altitude; Max 45 minutes
7. Adjust heat; gentle boil, steady stream
8. Ding! Timer off; heat off
9. Wait ≤ 3 minutes
10. Lid off; jars out

