

DO THIS, NOT THAT

TIPS FOR SAFE & SUCCESSFUL HOME CANNING



Follow a tested/approved recipe for home canning.

Follow a tested/approved recipe completely.

Use the jar size indicated in the recipe.

Hand wash closures.

Clean jars prior to use.

Make sure your canning pot is tall enough to cover the jars by 1-2 inches of water.

Use the appropriate canner for your stovetop.

Use a canning rack, trivet, or bands to place the jars on top of in the pot/canner.

Prewarm your jars in the canner or in a dishwasher.

Place hot jars on a towel or wooden cutting board to fill.

Remove one jar, fill jar, then place jar into canner before filling the next jar.

Measure your headspace according to what's indicated in the recipe.

Remove air bubbles with a plastic utensil.

Wipe the rim of the jar with a damp cloth or paper towel to remove food particles.

Use a two-piece closure.

Adjust the band to finger-tip tight.

Adjust processing time for altitude.

Start the processing time when the water begins to boil or pressure achieved.

Allow jars to cool in canner for 5 minutes after processing before removing.

Place preserved jars on a towel or wooden cutting board spaced 1-2in apart to cool.

Allow jars to cool for 12-24 hours before checking the seal.

Remove band, ensure lid is concave, & verify the lid is sealed before storing.

Clean jar prior to storing.

Store jars in a cool/dry/dark location between 50-70 degrees.

Use freezer-safe jars when freezing. (Tapered)

Don't use an outdated recipe or untested recipe.

Don't alter recipe ingredients, processing method, or processing time.

Don't use a jar size larger than indicated in the recipe.

Don't clean closures in a dishwasher.

Don't use jars straight from the case.

Don't use a pot that is too small for your jars.

Don't assume you can preserve on all stove-tops.

Don't place the jars directly on the bottom of the pot/canner.

Don't place hot food in room temperature jars.

Don't place hot jars on a cool counter-top or anything metal.

Don't assembly line fill your jars. (Aka fill them all at the same time.)

Don't guess on the headspace.

Don't forget to remove air bubbles or use a metal utensil to remove air bubbles.

Don't forget to wipe the rim.

Don't use antique or one-piece closures.

Don't crank the band on the jar super tight.

Don't forget to adjust processing time for altitude.

Don't start processing time when the last jar is loaded into the pot/canner.

Don't remove jars immediately after processing or force pressure to come down.

Don't place hot jars directly onto a counter top or metal surface.

Don't check for a seal while the jars are still hot/warm.

Don't forget to check your seal.

Don't forget to wipe the jar down before storing.

Don't store jars in very hot or very cold locations.

Don't use jars that are not freezer-safe when freezing. (Jars with "shoulders")

NOTE: When using a glass top stove: 1. Ensure it's safe for home canning. 2. If so, use a pot that is completely smooth on the bottom & will come in complete contact with the heating element. 3. The bottom of the pot must not exceed the burner by more than 1 inch.