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12 Steps to Successful Canning

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12 STEPS TO SUCCESSFUL CANNING

WEBER COUNTY FOOD PRESERVATION FACT SHEET

1) Use a reliable recipe.

2) Have all ingredients and equipment ready to go before you start, including syrup and clean jars.

3) Follow directions for preparing ingredients and packing from a reliable canning book ie. USDA, Ball or Kerr.

4) Leave plenty of headspace in jars: 1/2 inch for fruits/1 inch for vegetables or meats.

5) Prepare lids according to package directions. Be sure bands are in good condition. Tighten screw bands until firm not tight to avoid lids buckling during processing.

6) USE BOILING WATER BATH FOR: Fruits, Rhubarb, Sauerkraut, Pickles, Tomatoes (acidified only), or Chili Sauce.

7) USE PRESSURE CANNER FOR: Vegetables, Meat, and Soups

8) USE CORRECT BOILING WATER BATH METHOD: Water should cover tops of jars 1-2 inches. Cover and bring back to boil as soon as possible. Start processing timing when water returns to a boil. When processing time is up, remove jars from canner immediately.

9) USE CORRECT PRESSURE CANNER METHOD: Two inches of water needed in bottom of cooker. Exhaust steam for 10-12 minutes. Close petcock and bring up to pressure (12 1/2 lbs in Ogden). Start processing timing as soon as pressure is reached. Remove canner from heat; let cool on its own. Remove jars.

10) Cool. Don't stack hot jars right next to each other. Store in cool, dark, dry, place.

11) Check the seal. If it does not seal - do not force it. Either reprocess immediately, refrigerate, or freeze.

12) MAKE CORRECT ALTITUDE ADJUSTMENTS:

<table>
<thead>
<tr>
<th>BOILING WATER BATH CANNER</th>
<th>PRESSURE CANNERS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Altitude (Feet)</td>
<td>Increase Processing Time</td>
</tr>
<tr>
<td>1001-3,000</td>
<td>5 minutes</td>
</tr>
<tr>
<td>3,001-6,000</td>
<td>10 minutes</td>
</tr>
<tr>
<td>6,001-8,000</td>
<td>15 minutes</td>
</tr>
<tr>
<td>8,001-10,000</td>
<td>20 minutes</td>
</tr>
</tbody>
</table>

*Ogden altitude is 5,000 feet – process in pressure canner at 12½ lbs pressure

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