

Pressure Canning Checklist

Prep Before You Start

- Gather all necessary tools: pressure canner, jars, lids, rings, jar lifter, funnel, ladle, measuring tools, timer, clean towels, olive oil, and vinegar
- Select your tested canning recipe
- Clean and sanitize your workspace
- Wash and sanitize jars, lids, and rings
- Prepare ingredients according to recipe

Filling and Preparing Jars

- Add prepared ingredients to jars using funnel
- Remove air bubbles from jars using wooden skewer or canning debubbler
- Wipe jars rims with vinegar to remove residue
- Place lids on jars
- Secure rings fingertip tight

Setting Up Your Pressure Canner

- Add 2-3 inches of water to bottom of the pressure canner
- Apply a thin layer of oil to the rim of the cover and the top ring of the bottom of the pressure canner where the metal-to-metal seal aligns
- Place jars into pressure canner using jar lifter
- Secure lid on pressure canner by twisting to align the arrow on the top of the cover to the notch on the bottom of the canner
- Tighten wing nuts in a "star" pattern and ensure lid is even all the way around with no gaps

Processing

- Turn on burner and allow pressure canner to heat up to temperature
- When at temperature, allow pressure canner to vent steam for 10 minutes
- Add the pressure regulator weight per recipe and altitude
- Bring to required pressure and set timer for processing
- Maintain pressure for the entire processing time

After Processing

- Turn off heat and let pressure naturally return to 0
- Remove pressure regulator weight (CAUTION: This will be hot!)
- Carefully remove the cover away from your face
- Use a jar lifter to remove jars from canner and place on a towel or cooling rack
- Let jars cool undisturbed for 12-24 hours

Final Steps

- Check seals
- Remove rings
- Wipe down outside of jars and lids
- Label Jars with contents and date
- Store in a cool, dark place