Before You Begin
Gather and check equipment
Choose a tested recipe
Buy supplies

Prepare to Can
Read the recipe thoroughly
Prepare jars, screw bands, and lids
Prepare the canner
Prepare product according to recipe

Fill the Jars
Add product to jars and remove excess air
Adjust headspace according to tested recipe
Clean the rim and secure the lid
Place filled jar in canner

Process (heat) the jars
BWB Canner
⇒ Cover, raise heat to high, and bring to a full boil.
⇒ Set timer; check the boiling water every few minutes and maintain a full boil for the entire time.

Pressure Canner
⇒ Cover, raise heat to high, and exhaust for 10 minutes.
⇒ Bring canner to correct pressure; close petcock (dial-gauge) or place weight on vent (weighted-gauge).
⇒ Set timer; adjust heat to maintain (or be slightly above) correct pressure for the entire time.

Note: You must follow processing time according to a tested recipe; they are not interchangeable from one recipe to another. Processing time depends on a number of factors, including type of product, how the product is packed, and jar size.

Cool the canner
BWB Canner
Turn off heat and uncover canner, lifting the lid toward you as a shield against the steam rising from the pot.
Set timer for 5 minutes.

Pressure Canner
Turn off heat and let canner cool naturally.
⇒ For dial-gauge, wait until the gauge returns to zero. Only then, open the petcock and wait 10 minutes before removing the lid.
⇒ For weighted-gauge models, wait the amount of time specified for your model—usually 30 to 60 minutes.

Cool the jars before storing
Remove the jars from the canner and cool 12-24 hours in a draft-free place. Before storing, check the seal and label. Store in a cool, dark, dry pantry.