

Preserved

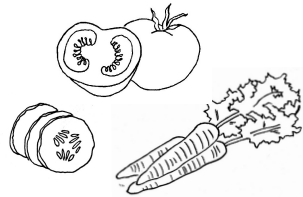
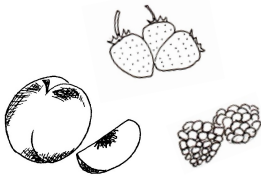
A GUIDE TO CANNING JAMS, PICKLES & TOMATOES

Supplies



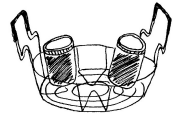
Place the canning rack in the canning pot. Fill pot about one third full of water. Cover and heat to a simmer. Turn off heat. Preheat oven to the warm setting or lowest temperature. Wash jars, rings and lids. Set lids and rings aside. Place jars in oven to keep warm.

PREPARE YOUR *recipe* AS DIRECTED



Fill warm jars using a canning funnel, leaving the recommended amount of head space from the top. Stir the contents of the jar to remove any air bubbles. Wipe the rim of the jars clean with a damp towel. Place lids and rings on jars. Lightly tighten rings (not too tight as oxygen must escape during the water bath).

Using the jar lifter, place jars onto the rack in the canning pot. Make sure jars are covered by two inches of water. Cover and bring to a boil. Process jars for the amount of time indicated in your recipe.



Remove jars using the jar lifter and place on a towel or wire rack until cooled completely. Check for a proper seal by pressing on the lid. The lid should be sucked down and not pop up.

Always label your jars with the contents and the date!