

HOT WATER BATH CANNING

~ PUTTING GOOD FOOD ON TABLES AND AGENDAS ~

HOT WATER BATH CANNING

- All home canned items intended to sit on the pantry shelf must be heat processed.
- Hot water bath canning destroys pathogens and creates a long-lasting, strong tight seal.
- Hot water batch canning is for high acid foods such as most fruits, jams, jellies and pickles.
- Tomatoes and salsas, with proper acid added can also be canned with hot water bath canning.
- Low acid foods like vegetables, soups, stews, meat, poultry and fish require pressure canning to be safe.
- Not processing home canned foods can result in seal failure, food spoilage and health risks.

Use the correct heat process for the right length of time with the right amount of acid for delicious, safe, long lasting home canned goods.

How to Process Jars in a Hot Water Bath

1. Check jars (use only approved canning jars) for cracks or chips along the rim. Do not use if cracked or chipped.
2. Wash jars, lids and equipment in hot, soapy water. Rinse.
3. Place rack, trivet or towel in bottom of a canner or pot. Add clean jars, standing upright. Add enough water to fill and cover jars with water. Heat water to keep jars hot (just below boiling - about 180°F/82°C).
4. When ready to fill, remove one hot jar and fill it, leaving specified headspace.
5. Use a non-metallic utensil to remove any air bubbles. Readjust headspace if needed.
6. Wipe rim with a clean cloth.
7. Place sealing lid on jar. Avoid touching the inside surface of the lid.
8. Apply screw band fingertip tight, do not over-tighten.
9. Return hot filled jar to hot water. Keep jar upright with space between each jar. Repeat, one jar at a time.
10. Once all jars are filled and in the canner, adjust water so jars are covered with 1 inch (2.5 cm) of water and bring water to boil (212°F/100°C). This can take a long time.
11. When the water boils, set timer for the specified processing time and continue to boil until time is up. Note that processing times vary by recipe, type of fruit, type of preserve, jar size and altitude.
12. Turn off heat, remove lid and wait 5 minutes. Remove jars from water and place in draft free location on a clean towel. Do not tip, tighten bands, dry water off the top, etc. just leave undisturbed for 24 hours. You'll hear popping as the jars form an airtight vacuum seal.
13. Check all seals after 24 hours of cooling. If the lid is concave and remains down when pressed, it is sealed. If the lids are loose or the centre pops up and down, they are not properly sealed. These jars can be reprocessed within 24 hours or stored in the fridge and used within 3 weeks.
14. Label, date and store jars without the outer ring for up to a year. Removing the outer ring will prevent rust from trapped water and provide an instant indicator of faulty seals.

*****Sterilizing is only required if water processing time is less than 10 minutes.*****