

Home Food Preservation

Boiling Water Canning

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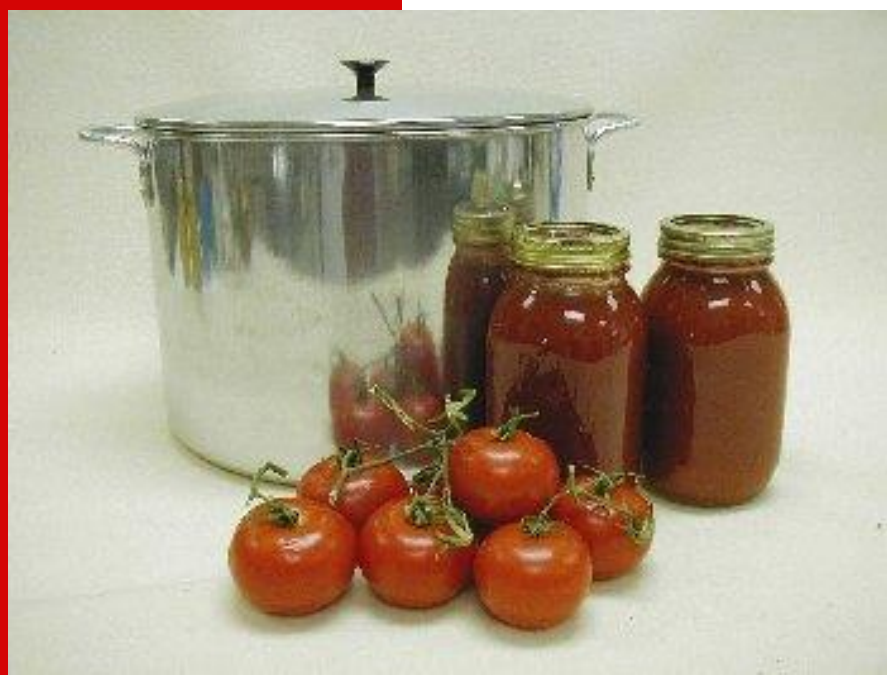
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EXTENSION

Boiling Water Bath Canning

BOILING WATER CANNING

Criteria

- Used for acid foods
(pH 4.6 or lower)
 - Fruits, Fruit juices
 - Jams, Jellies
- Or foods that have been acidified
 - Tomatoes – including salsa
 - Pickles
 - Sauerkraut



Steps to follow for successful Boiling Water Canning

1. Use ONLY up-to-date, research-tested recipes.
2. Before starting wash all utensils, jars, lids, rings and countertops with hot soapy water. Rinse well.
3. Place a metal rack in bottom of canner
4. Select jars in good condition.
5. Fill canner half-full with water & begin preheating while preparing food.

Raw-packed food - 140°F

Hot-packed foods - 180°F



**Boiling Water
Canning**

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Boiling Water Canning



Steps to follow for successful Boiling Water Canning

6. Keep jars in warm water until ready to fill.
7. Heat additional water to use if needed when you are ready to begin processing.
8. Prepare recipes EXACTLY as recipe states.
9. Fill jars using a ladle and jar filler. (funnel)
10. Remove air bubbles, leaving the correct headspace.

(DO NOT use metal knives or spoons.)



Steps to follow for successful Boiling Water Canning

11. Wipe jar rims, to assure no food is on the rim.
12. Place two-piece lids on jars rim and screw band until it is finger tight.
13. Place filled jars on metal canner rack above preheated water. Carefully lower rack into simmering water. Or using jar lifter, lower one filled jar at a time into simmering water.



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Steps to follow for successful Boiling Water Canning

14. Add additional HOT water to canner, if needed in order to fully cover jars by 1 to 2 inches water.
15. Place canner lid on and continue to heat until a full rolling boil is achieved.
16. Once at a full rolling boil, begin timing for the correct processing time stated in the recipe. Be sure to adjust time for your altitude if over 1000 feet.



Boiling Water Canning

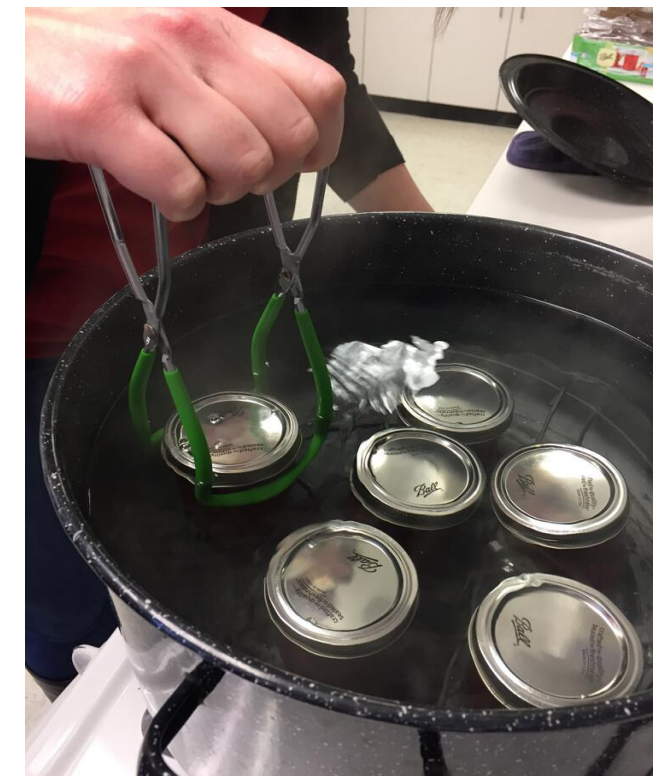


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Steps to follow for successful Boiling Water Canning

17. When processing time is complete, turn off heat and remove canner lid. Let canner cool 5 minutes before removing jars.
18. Remove jars straight up and out of canner. Allow water to evaporate off the lid.
19. Cool jars for 12 to 24 hours, undisturbed.



Steps to follow for successful Boiling Water Canning

20. Check lids that they have correctly sealed.

- Listen for a “pop” noise.
- Lid flats should curve inward.
- Lid should produce a “ringing” sound when tapped with metal spoon.

21. After waiting 12 – 24 hours, remove jar rings and wipe off before storing in a cool, dry, dark place. Label and date jars.

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Storing Home Canned Foods

Storing Home Canned Foods

- Remove rings from jars, optional.
- Store in cool, dry, dark place.
- Avoid temperature extremes.
- Use canned foods within 1 year for best quality.



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