Let’s Start Preserving!

Intro to Canning

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3 Simple Steps To Preserving
Before getting started, let us help answer some of your basic questions.

What is canning?

Canning is really one step beyond cooking. It is a method that applies heat to food in a closed glass home canning jar to stop the natural spoilage that would otherwise take place, and removes air from the jar to create a seal. There are two home canning methods – Waterbath Canning and Pressure Canning.

How do I know which method to use?

The type of food you want to preserve will determine which method you will use for safe and great tasting results. We will walk you through the 3 simple steps for Waterbath Canning, which is the best place to start for beginners. It’s as easy as boiling water! Click here for more information on Pressure Canning.

Waterbath Canning

Method for preserving tomatoes, salsa, jellies, jams, fruits (whole, sauces, chutneys, pie filling, etc.) and other high-acid foods.

You will need:

- Ball® 21-Quart Waterbath Canner with canning rack OR equally large stockpot with Ball® Canning Rack
- Ball® Glass Preserving Jars with Lids and Bands

Recipes using this method are great for beginners.

Pressure Canning

Method for preserving meats, Poultry, vegetables, chili, fish and other low-acid foods.

You will need:

- Pressure Canner
- Ball® Glass Preserving Jars with Lids and Bands

Recipes using this method are best for intermediate and advanced canners.
1. **Prepare Your Gear**

You will need:

- **Ball® 21-Quart Waterbath Canner** with a canning rack, or for small batches, a **Ball® Canning Discovery™ Kit**  
  *When preserving tomatoes, salsa, pickles, jellies, jams, fruits (whole, sauces, chutneys, pie fillings, etc.) and other high-acid foods*

- **Ball® or Kerr® Glass Preserving Jars with Lids and Bands**

- **Common kitchen utensils**
  - Sauce pan
  - Measuring spoons
  - Measuring cups
  - Cutting board
  - Kitchen knives
  - Ladle
  - Large spoon
  - Non-metallic spatula
  - Dish rags

  *When using the Ball Canning Discovery Kit you will need a stock pot that is at least 7 1/2 inches tall and 9 1/2 inches in diameter*

- **Fresh produce and other quality ingredients specific to your recipe**

1a **Wash Jars,** lids and bands in hot, soapy water. Rinse well.

1b **Keep Jars Warm** until ready to use, in order to minimize risk of breakage when filling with hot food. You can heat them in a pot of simmering water, or in a heated dishwasher.

1c **Fill Canner** half full with enough water to cover jars with at least 1 inch of water and heat to a simmer. Place lid on canner.

*Foods like meat, poultry, vegetables, chili and fish are low-acid foods. They must be processed using the Pressure Canning method and cannot be safely preserved using the Waterbath Canning method outlined here. For more information on Pressure Canning, visit FreshPreserving.com.*
Select your recipe and read the directions thoroughly. This is not the time to experiment. Even a slight change can throw off the balance of a recipe, turning bliss to blah.

2a Prepare Recipe of your choice from hundreds of home canning recipes available:

- Ball Blue Book® Guide to Preserving
- FreshPreserving.com
- Ball® Fiesta Salsa Mix, Ball® Pickle Mixes or Ball® RealFruit™ Pectins
- And for smaller batches,

QUICK TIP:

For the simplest recipes, use Ball® Food Products (recipes included with the package):

- Pickle Mixes — special spice blends for crunchier pickles. Available in Bread & Butter and Kosher Dill varieties
- Fiesta Salsa Mix — add tomatoes and make it mild, medium or hot.
- RealFruit™ Pectins — for making homemade jams and jellies. Available in Classic, Liquid, Low or No-Sugar Needed and Instant No-Cook varieties
2b Fill Each Jar with prepared food. Follow canning recipe for correct fill-level. Each jar needs space between the food and the rim (headspace) to allow for food expansion.

2c Remove Air Bubbles by sliding a small non-metallic spatula inside the jar, gently pressing food against the opposite side of the jar. Air bubbles inside the jar can impact canning effectiveness.

2d Wipe any food from the rims of the jars. Center new lid on the jar, then twist on the band until “fingertip tight”. Ensure bands are NOT over-tight — air inside the jars must be able to escape during canning.
It's as easy as boiling water. Simply follow the steps below* and you have fresh preserved food to enjoy anytime.

3a **Place Filled Jars** into canning rack, then lower into simmering water, ensuring jars are covered by 1 inch of water. Cover with lid and heat to a steady boil. Boil jars for the time specified in recipe, adjusting for altitude (see chart on right).

3b **Turn Off Heat** and let jars stand in water for 5 minutes. Remove jars from water and cool upright on wire rack or towel on countertop for 12 hours.

**TIP:** After removing jars from the canning rack, do not re-tighten or over tighten bands that may have come loose during canning, so as not to interfere with the sealing process.

*Remember, when preserving foods like meat, poultry, vegetables, chili, fish and other low-acid foods, they must be processed using the Pressure Canning method and cannot be safely preserved using the Waterbath Canning method outlined here. For more information on Pressure Canning, visit FreshPreserving.com.
Congratulations!
You Just Canned

3c Press on center of cooled lid. If jar is sealed, the lid will NOT flex up or down.

NOTE: If the lid flexes, the jar did not seal properly. You may refrigerate for immediate use. Or for directions on how to safely re-process the jar, see FreshPreserving.com or the Ball Blue Book® guide for detailed instructions.

3d Store sealed jars in pantry for up to 1 year. Jars may be stored without bands, or you may clean underside of bands to ensure no moisture is trapped during storage.

3e Enjoy your homemade food or give as a gift.

Need help from one of our experts?
Email or Call Us!

FreshPreserving.com
800.240.3340

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