

12QT Digital Pressure Canner

User manual & recipe guide

Model LYVN-DPC12

Read all instructions before first use. Keep this booklet with your appliance.

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Important safety instructions

1. Read all instructions. Improper use may result in bodily injury or property damage.
2. Before each use, check both the vent pipe and vent filter to be certain they are free of any blockage. Remove the filter and clean any debris from both the vent pipe and filter.
3. Always check the pressure indicator (air vent/cover lock) to be sure it moves freely before use.
4. To protect against electrical shock, do not immerse cord, plug, or canner body in water or other liquid.
5. Do not let children handle or put electrical cords or plugs in their mouths.
6. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, hold Cancel for 3 seconds, then remove plug from wall outlet.
7. Unplug cord from unit and outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts and before cleaning.
8. Do not operate any appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any way. Stop using it and contact your retailer or LYVN (lyvn.com.au) for examination, repair, or electrical or mechanical adjustment.
9. WARNING! Contents are hot and can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of bench or table. Never plug cord into outlet below bench or use an extension cord. Do not let cord touch hot surfaces.
10. To guard against electrical shock, can only in the removable pot provided.
11. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries. Use only genuine LYVN accessories and replacement parts.
12. Intended for benchtop use only. A loaded canner is heavy: place it on a stable, level, heat-resistant surface away from the edge of the bench.
13. Do not place on or near a hot gas or electric burner or in a heated oven.
14. This appliance operates under pressure. Improper use may result in scalding injury. Make certain canner is properly closed before operating.
15. Do not attempt to open the canner until all internal pressure has been released, the pressure indicator (air vent/cover lock) has dropped, and no steam escapes when the regulator is rotated to the VENT position. Any pressure in the canner can be hazardous. Never force the lid or locking mechanism.
16. Extreme caution must be used when moving a canner containing hot liquids. Do not touch hot surfaces. Always use appliance handles.
17. To ensure safe operation and satisfactory performance, replace the sealing ring if it shrinks, becomes hard, deformed, cracked, or torn. Use only genuine LYVN replacement parts.

18. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance. Close supervision is necessary when the canner is used near children. It is not recommended that children use the canner.
19. Do not use this appliance for other than intended use.
20. Do not use this appliance for deep fat frying.
21. Do not use outdoors.

Save these instructions

Suitable for household and commercial use. This appliance is intended for pressure canning and boiling-water canning. Do not use it for ordinary cooking or deep frying.

Power connection

Use an earthed outlet matching the appliance rating label. Use only the power cord supplied with the canner. Do not modify the plug or use an extension lead. Attach the cord to the appliance first, then to the wall outlet.

Get to know your canner



Lid, removable pot, canner body and canning rack.

Part	Purpose
Removable pot	Holds water and jars. Keep its outside completely dry.
Canning rack	Supports jars above the pot base.
Lid	Locks onto the canner body and closes the canner.
Sealing ring and wire frame	Sit on the inner pot rim and seal the lid to the pot.
Regulator and vent pipe	Control or release steam as specified for the current stage.
Pressure indicator and lid lock	Indicate pressure and prevent unsafe opening.
Control dial and buttons	Select the method, time and next stage.
Power cord	Detachable. Connect it to the canner first, then to the wall outlet.

The sealing ring and wire frame sit on the inner pot rim. See Cleaning and assembly (page 18) for fitting instructions.

Controls and display prompts

Turn and press the control dial to select the method and processing time. Press Start (the tick button) to move through the guided stages. Cancel is marked with a cross. Follow the complete method for your selected programme.



The LYVN display. Stage names light up on the left, beside the progress bar.

Control	Action
Control dial	Rotate to choose a mode or change the processing time. Press to select the mode.
Start	Move to the next prompted stage.
Cancel	Hold for 3 seconds to reset a selected mode or time; see Common questions (page 22) for stage-specific recovery.

Display	Meaning or required action
PRESSURE	Pressure-canning mode selected.
WATER BOILING	Boiling-water mode selected.
010	Default time in pressure mode (10 minutes).
INSERT JARS	Place jars half full of water on the rack.
WARM	Jars are warming; progress bar rises from bottom to top.
FILL UP JARS	Two beeps: fill the warmed jars using the recipe.
HEAT	The appliance is heating towards the next stage. Pressure mode: 12-minute countdown.
VENT	Pressure mode: 9-minute vent countdown.

Display	Meaning or required action
TURN REGULATOR TO PRESSURE	Put the regulator on, with its lever at PRESSURE, and press Start.

Processing and completion prompts

Display	Meaning or required action
CAN	Pressure mode is heating to processing temperature. The selected processing time is shown.
CANNING	Processing temperature reached and the timer starts counting down.
Progress segments	Segments light progressively during processing; for example, 75% after 15 of 20 minutes.
COOL	Processing time has ended and the canner beeps. Follow the cooling rules for the selected method.
Please wait for the canner to fully cool down before opening the lid	Pressure mode: shown with DONE. Check that the pressure indicator has dropped before opening.
005 during water cooling	Five-minute countdown. Keep the lid on until DONE appears.
DONE	The programmed cycle has completed. Follow the removal instructions for the selected method.
Error code / warning icon	Read Error messages (page 21). A fault or interrupted cycle can affect both appliance safety and food safety.

During heating, the progress bar rises from bottom to top. During cooling, it runs from top to bottom. Heating and cooling are additional to the processing time entered at the dial.

Canning essentials

Safe and successful home food preservation starts with understanding how your food's acidity affects the canning process. Natural microorganisms are all around us, and canning safely interrupts the natural spoilage cycle.

High-acid foods, and properly acidified foods with a pH of 4.6 or below, can be safely processed using the boiling-water method when following a tested recipe for this method. Boiling water (100°C / 212°F) destroys the moulds, yeasts and enzymes that spoil food. Clostridium botulinum spores are very hard to destroy at boiling-water temperatures, but acid foods contain enough acid to block their growth.

Low-acid foods, including vegetables, meat, poultry, fish and seafood, must be pressure canned. Boiling water alone cannot destroy the heat-resistant spores of Clostridium botulinum, which thrive in low-acid, airtight conditions. Pressure canning turns water into pressurised steam, so the inside of the canner reaches 116°C (240°F), hot enough to destroy these spores when the full processing time is applied.

A lid that seals as the jar cools does not prove that the food inside was processed safely. Safety depends on applying the correct heat treatment for your specific food.

Which method for which food

Food	Method
Vegetables, meat, poultry, fish, seafood, stocks, soups and spaghetti sauce	Pressure canning only
Fruit, jams, jellies, fruit spreads, pickles and salsa	Boiling water canning (also called water bath canning)
Tomatoes, tomato juice and tomato sauce	Either method, always with added acid. Follow the recipe for the method you choose.

Pressure canning needs no altitude adjustment on this canner. For boiling water canning above 300 m, add the extra time from the Altitude table (page 15).

Choose a tested recipe and follow its food preparation, ingredient proportions, jar size, packing method, headspace and complete process. Do not add thickeners, change acid quantities or invent a processing time. Use the recipes in this booklet or another tested source. Family recipes and recipes found online are often untested. Do not can leftovers.

Headspace and air bubbles

Headspace is the space between the food or liquid and the lid. Follow the individual recipe. Too much or too little space can cause processing or sealing problems.

After filling, move a clean non-metallic spatula between the food and the jar to release trapped bubbles. Wipe the rim with a clean damp cloth. Centre the flat lid and tighten the screw band only until slight resistance is met. Air must be able to escape during processing and cooling.

Hot pack and raw pack

Hot pack means filling the jars with heated food; raw pack means filling them with raw food. Either way, the jars are always warmed in the canner first (the WARM stage) and filled while hot. Never skip jar warming.

Measurements and jar sizes

Use the quantities printed in each recipe. Small quantities use level measuring teaspoons; 1 teaspoon is 5 mL. Use measuring spoons, not cutlery. Where a quantity is given in mL, measure that volume directly. Australian tablespoons are 20 mL, so do not substitute a tablespoon for a 15 mL quantity.

Ingredients measured by weight use g or kg. Sugar, chopped vegetables and other ingredients specified in mL are measured by volume; do not substitute a weight.

Jar size used in the recipes	Jar identity
237 mL (8 oz)	Half-pint Mason jar
473 mL (16 oz)	Pint Mason jar
946 mL (32 oz)	Quart Mason jar

Jar capacities identify the actual jar size and are not rounded up. A 500 mL jar is larger than a 473 mL (16 oz) jar; a 1 L jar is larger than a 946 mL (32 oz) jar. Use the jar size specified in the recipe. The processing times apply only to 237 mL, 473 mL and 946 mL jars, so do not use them for 500 mL or 1 L jars. If you process different jar sizes in one batch, set the longer processing time. In this booklet, oz means US liquid ounces, not weight ounces.

Common measure	Easy-to-use quantity
1/2 teaspoon	2.5 mL
1 teaspoon	5 mL
Most vegetable headspace	25 mm
Fruit and tomato headspace	13 mm
Jam and jelly headspace	6 mm

Headspace and preparation dimensions use whole millimetres. Recipe-specific instructions take precedence. Recipe quantities use practical metric amounts; follow the stated acid additions and vinegar acidity exactly.

For the canner water, fill to the bottom mark (about 3,000 mL / 101 oz). The mark controls the water level. Rounded water/oz references are approximate guides. 12QT is the size of the canner, not the amount of water to add.

Jar, lid and capacity guidelines

Selecting and inspecting jars. Use only glass Mason jars made of heat-tempered glass designed for home canning, in the standard 237 mL (8 oz), 473 mL (16 oz) and 946 mL (32 oz) sizes. Before each use, inspect every jar for nicks, cracks, chips or sharp edges on the sealing rim. These can prevent an airtight seal or cause the jar to break during processing.

Lids and screw bands. Always use a two-piece vacuum closure: a flat metal lid with sealing compound and a separate metal screw band. Flat lids are single-use only; prepare them according to the closure manufacturer's instructions. Screw bands may be reused if they are in good condition. Discard any bands that are dented or rusty.

Canning rack. Always place the canning rack supplied with the canner on the bottom of the removable pot before loading. Jars placed directly on the bottom of the pot can break during heating.

Test loading and jar capacities. Mason jar diameters and shapes vary between manufacturers, so the capacities below are reference maximums, not a guarantee that every brand or style will fit. Always test-load clean, empty jars in the canner before filling to check the fit.

Jar size	Pressure regular / wide mouth	Water regular / wide mouth
237 mL (8 oz)	10 / 13*	10 / 7
473 mL (16 oz)	8 / 7	8 / 7
946 mL (32 oz)	5 / 4	Not permitted

Any number of jars. No minimum number of jars is required. The table shows the maximum loads.

Two layers of 237 mL (8 oz) jars. To fit the maximum of 13 wide-mouth 237 mL (8 oz) jars (marked * in the table), stack them in two layers, placing each upper jar across two lower jars. Jars may touch. A second rack between the layers is not required.

Boiling-water canning. Process only 237 mL (8 oz) and 473 mL (16 oz) jars. Do not use 946 mL (32 oz) jars: the canner is not tall enough to cover them with the required 25 mm of boiling water. Do not stack jars in two layers for boiling-water canning.

Before every batch

1. Place the canner on a dry, level bench. Position the steam outlets away from overhead cupboards.
2. Check that the heating plate and the bottom of the removable pot are free of debris. Never use the appliance without its removable pot. Make sure the outside of the pot is completely dry before fitting it.
3. Remove the regulator by pulling it firmly from the lid, then hold the lid towards the light. Check that light is visible through the vent pipe. If blocked, remove the frame and vent filter as described in Cleaning and assembly (page 18), then clean the pipe with a small brush or pipe cleaner. Refit the parts.
4. Check that the sealing ring is correctly seated around its wire frame. Place the assembled ring and frame evenly on the inner pot rim, as shown in Cleaning and assembly (page 18). Check that the ring is not twisted or damaged and that the pressure indicator moves freely.
5. Inspect the jars and bands. Wash and rinse jars, lids and bands; prepare lids according to their manufacturer's instructions.
6. Select the recipe, check jar size and processing time, and gather the food, jar lifter and heat-resistant hand protection.

Before first use

Remove packaging and any protective liner from the heating plate. Clean the removable parts as directed in Cleaning and assembly (page 18). Read the complete method before starting. Practise the sequence with jars of water before canning food.

Pressure canning

Getting ready

1. Complete Before every batch. Select a pressure-canning recipe and gather the required supplies.
2. Begin preparing the food for filling the jars in step 11. Hot-pack food should be freshly prepared or reheated as directed by the recipe.
3. Fit the removable pot and add water to the bottom fill mark (about 3,000 mL / 101 oz), regardless of jar count. Hot tap water shortens heating time. To reduce water marks on jars, add 30 mL white vinegar to the canner water.
4. Place the canning rack in the pot. Jars placed directly on the pot bottom may break.
5. Fully insert the power cord into the canner, then plug into an earthed outlet matching its rating. PRESSURE flashes. Press the control dial to select it. The default 010 (10 minutes) appears; PRESSURE remains lit throughout the cycle.
6. Rotate the dial to the recipe time for the jar size. The timer adjusts in 5-minute increments up to 180 minutes. Check the mode and time. If wrong, hold Cancel for 3 seconds; select PRESSURE and set the time again.

Warm and fill the jars

7. Press Start. INSERT JARS lights up. Fill each jar halfway with water and place it on the rack. Hot tap water speeds warming.
8. Remove the regulator by pulling it firmly from the lid. It is not needed again until step 14.
9. Place the lid on the body with the open-padlock mark aligned with the body alignment mark. Rotate anticlockwise until the closed-padlock mark aligns with the body mark. The sealing ring and frame must be seated evenly on the inner pot rim before fitting the lid.



Locked: the closed padlock lines up with the mark on the body. To unlock, turn the lid clockwise to the open padlock.

10. Press Start. WARM lights up and the progress bar rises from bottom to top. Warming takes about 20 minutes. Finish preparing the food during this time.

Fill the jars

11. At two beeps and FILL UP JARS, the jars are preheated. The canner keeps them warm until you are ready. Unlock and remove the lid, lifting the far side first so steam escapes away from you. Remove one jar at a time and discard its water. Immediately fill with food and liquid as the recipe directs. Remove air bubbles with a clean non-metallic spatula, wipe the rim, centre a flat lid and tighten the band until slight resistance is met. Do not overtighten. Promptly return the jar to the rack. Repeat for every jar.

Vent and process



Regulator removed to show the PRESSURE and vent markings

12. Check the ring/frame on the inner pot rim, then refit and lock the lid as in step 9. Confirm the regulator is still removed. Press Start; HEAT lights up and a 12-minute countdown begins.
13. At the required temperature, VENT lights up and the 9-minute vent countdown begins. Air and steam escape through the vent pipe and pressure indicator; boiling is audible. The pressure indicator may rise during venting, particularly with a smaller load.
14. When venting ends, the canner beeps and TURN REGULATOR TO PRESSURE appears. Put the regulator on: wearing heat-resistant hand protection, push it onto the vent pipe until it snaps into place, with its lever pointing to the PRESSURE marking. Press Start; the beeping stops. If the pressure indicator has not risen, air and steam continue escaping through it until it rises.

Process the jars

15. CAN lights up and the processing time selected in step 6 appears. The progress bar continues scrolling while the canner heats.
16. At the required canning temperature, CANNING lights up. Processing begins and the timer counts down. The progress bar stops scrolling and progressively fills; after 15 minutes of a 20-minute process, 75% is lit.

Cool completely and finish

17. At the end of processing, the canner beeps, COOL lights up and the progress bar runs from top to bottom. Cooling depends on the load and takes about one hour. Allow natural cooling; do not remove or vent the regulator to hurry it.
18. When cooling is complete, DONE lights up with "Please wait for the canner to fully cool down before opening the lid". Check that the pressure indicator has dropped, which confirms the pressure has fully released. If it has not dropped, wait another 30 minutes and check again. Do not force the lid. Turn the regulator lever to VENT and check that no steam escapes. Then unlock the lid and lift the far side first, so steam goes away from you.
19. Using a jar lifter or suitable heat-resistant hand protection, lift jars straight up without tilting. Set upright on a board or dry towel away from draughts. Do not retighten bands. Cool naturally and check seals after 12–24 hours; see Cooling and checking seals (page 17).
20. For another batch, cool or replace the canner water before warming the next jars. Placing jars into hot water may break them. If reusing water, restore it to the bottom fill mark (about 3,000 mL / 101 oz).
21. For additional jars, repeat steps 6–19.
22. When finished, unplug from the wall, then the canner. Cool completely, empty the removable pot and clean as directed in Cleaning and assembly (page 18).

Boiling water canning

Getting ready

1. Complete Before every batch. Select the boiling-water recipe and gather the supplies. Use only 237 mL (8 oz) or 473 mL (16 oz) jars.
2. Begin preparing the food to fill jars in step 12. Hot-pack food must be freshly prepared or reheated as the recipe directs.
3. Fit the removable pot and add water to the bottom fill mark (about 3,000 mL / 101 oz). Hot tap water shortens heating. Add 30 mL white vinegar to the canner water if desired to reduce water marks.
4. Place the rack in the pot. Do not place jars directly on the pot bottom.
5. Attach the cord fully to the canner, then to a matching earthed outlet. PRESSURE flashes.
6. Slowly rotate the dial until WATER BOILING flashes. Press the dial to select it. The default time appears; the mode remains lit throughout the process.
7. Set the recipe time for the jar size. Above 300 m, add the extra time from the altitude table below. The timer adjusts in 5-minute increments up to 120 minutes. Check the mode and time. If wrong, hold Cancel for 3 seconds and repeat steps 6–7.

Altitude table

For boiling-water canning at 300 m or below, use the recipe time. Above that elevation, add the time below. Use the stated altitude boundaries.

Elevation above sea level	Add to recipe time
Up to 300 m	No addition
Above 300 m to 900 m	5 minutes
Above 900 m to 1,800 m	10 minutes
Above 1,800 m to 2,400 m	15 minutes

There is no water-canning adjustment above 2,400 m. Obtain a suitable approved procedure before canning above this elevation.

Warm, fill and cover

8. Press Start. INSERT JARS lights up. Half-fill the jars with water and place on the rack. Hot tap water speeds warming.
9. Remove the regulator by pulling it firmly from the lid. Never use the regulator for boiling-water canning.
10. Align the open-padlock mark on the lid with the body alignment mark. Rotate anticlockwise until the closed-padlock mark aligns. Check that the sealing ring and frame are seated evenly on the inner pot rim before fitting the lid.
11. Press Start. WARM lights up and the progress bar rises from bottom to top. Warming takes about 20 minutes. Finish food preparation and bring at least 2,850 mL (about 96 oz) additional water to the boil in a large pot or kettle for step 13. A partial jar load needs more covering water.

Fill and cover the jars

12. At two beeps and FILL UP JARS, the jars are ready and will be kept warm. Remove the lid, lifting the far side first so steam goes away from you. Take out one jar at a time, discard its water and immediately fill with food and liquid as the recipe directs. Remove air bubbles, wipe the rim, centre the flat lid and tighten the band until slight resistance is met. Do not overtighten. Promptly return the jar to the rack. Repeat for each jar.
13. Pour the additional boiling water around the jars in the removable pot until it covers the jar tops by at least 25 mm.
14. Check the ring/frame on the inner pot rim, then refit and lock the lid as in step 10. Confirm that the regulator is removed.

Process, cool and finish

15. Press Start. HEAT lights up and the selected processing time appears. The progress bar scrolls while heating.
16. At the required canning temperature, CANNING lights up. The timer counts down and progress segments fill. Air and steam escape from the vent pipe and pressure indicator, and boiling is audible.
17. At the end of processing, the canner beeps and COOL lights up. 005 appears and a 5-minute countdown starts; the progress bar runs from top to bottom. Keep the lid on until DONE appears.

Finish and prepare another batch

18. When the countdown ends, the canner beeps and DONE lights up. Press Cancel. Unlock and remove the lid, lifting the far side first to keep steam and bubbling water away from you.
19. Lift jars straight up without tilting, using a jar lifter or suitable heat-resistant hand protection. Stand upright on a board or dry towel away from draughts. Do not retighten bands. Cool naturally and check seals after 12–24 hours.
20. Before another batch, cool or replace the canner water to avoid breaking jars. If reusing water, remove the excess water above the bottom fill mark (about 3,000 mL / 101 oz) to a large pot or kettle; reboil it for covering the next filled jars.
21. To can additional jars, repeat steps 6–19.
22. When finished, unplug from the wall and then the canner. Let the canner cool completely, empty the removable pot and clean as directed.

Cooling and checking seals

Stand jars upright on a dry towel or board away from draughts, leaving 25-50 mm between jars. Do not retighten bands, invert jars or cover them with a cloth. Allow them to cool naturally. Bubbling after removal may be residual boiling and should stop as the jars cool.

After at least 12 hours and within 24 hours, press the centre of each lid. It should remain concave rather than flex up and down. Remove the band and gently try to lift the lid with your fingertips. A lid that stays down and cannot be lifted has formed a seal.

A jar that has not sealed

If discovered within 24 hours after a correctly completed process, refrigerate and use within 2–3 days, freeze, or reprocess for the full recipe time. To reprocess, remove the lid, reheat food and/or liquid, pack into clean hot jars, remove bubbles, clean the rim and use a new lid. A faulty seal discovered more than 24 hours after DONE means the food must be discarded.

Check for spoilage

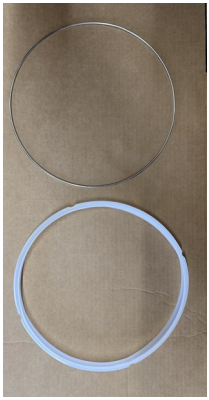
Before tasting, look for broken seals, gas, mould, slime, cloudiness or unpleasant odour. Discard suspect food without tasting. Absence of these signs does not prove safety. Boiling is not a way to rescue food that may have been underprocessed or spoiled.

As an additional pre-serving precaution for correctly canned low-acid foods and tomatoes: boil for 10 minutes up to 300 m, adding 1 minute for each additional 300 m (round an incomplete increment up). This does not replace a valid canning process or make suspect food safe.

Storage

Label jars with their contents and processing date. Store sealed jars with bands removed in a clean, cool, dry, dark place. Keep a record of the recipe and batch. Inspect the seal and contents before use.

Cleaning and assembly



1 Ring and wire frame



2 Assembly on the pot rim

Remove the lid

With the appliance fully depressurised and cool, rotate the lid clockwise until the open-padlock mark aligns with the body mark, then lift it off. Never force the lid.

Before first use

Lift the sealing ring and frame from the inner pot rim. Gently separate the silicone ring from the wire frame. Lift out the rack and pot and remove any protective liner on the heating plate. Do not bend the wire frame or stretch the sealing ring.

Wash the ring, frame, filter, rack and pot in warm soapy water; rinse and dry. Only the removable pot may be washed in a dishwasher. Wipe the lid with a damp soapy cloth; do not immerse it. Never immerse the body or cord, or pour water into the body. Do not clean the canner with a water jet.

Refit the parts

Seat the wire frame completely in the inner groove of the sealing ring. Place the assembly evenly on the inner pot rim, as illustrated above. Check that the ring is not twisted and the frame is fully seated.

Cleaning after every use



Vent filter (left) and pressure indicator (right)

1. Cool and unplug the canner completely. Remove the regulator, lift the ring/frame assembly from the pot rim and separate the ring. Dry the ring, frame and inside of the lid thoroughly.
2. If the filter is dirty or contains debris, remove and wash it in warm soapy water. Wipe the outside of the lid as needed and dry it. Do not immerse the lid or put it or its parts in a dishwasher.
3. Hold the lid towards the light and check the vent pipe. Clear any blockage with a small brush or pipe cleaner. Clean the filter slots and holes with a small brush if needed. Rinse and dry the parts and refit them.
4. Wash the rack by hand in warm soapy water. Wash the removable pot in a dishwasher or by hand with mild detergent. Dry the outside completely before fitting it back into the body.

As needed

Wipe the plastic rim and body with a damp cloth, avoiding water entering the body. Clean accessible lid surfaces gently. Do not undo the pressure-indicator retaining nut or dismantle the locking mechanism.

Care and storage

Store dry with the lid inverted on the body. Use non-metal utensils and do not strike the pot rim. Replace rings and gaskets that are shrunken, hard, deformed, cracked or torn.

Disposal

At the end of its life, do not put the canner in household rubbish. Take it to an electrical or e-waste recycling point in your area.

If a fastener appears loose or the lid cannot be opened, stop using the canner and contact your retailer or LYVN (lyvn.com.au). Do not force the lid or try to repair the canner yourself.

Troubleshooting preserved food

Problem	Explanation and response
Broken jars	Possible causes: overpacking, weakened or chipped jars, jars on the pot bottom, incorrect lid tightening or jars not intended for canning.
Liquid loss	Possible causes include overpacking or incorrect band tightening. Do not open a sealed jar just to top it up. For an otherwise correctly completed process, refrigerate and use within 2–3 days if at least half the liquid is lost. Food above the liquid may discolour. This does not establish the safety of an interrupted process.
Flat sour spoilage	May follow overripe food or long standing before processing. It may not be apparent until opened. Discard.
Poor seals or spoilage	Check recipe/time compliance, clean rims, trapped food or grease, damaged jars, band tightening and whether jars were inverted while cooling. See Cooling and checking seals (page 17).
Mould	Discard the contents. Do not scrape mould off and eat the remaining food.
Black deposit under a lid	Tannins or hydrogen sulphide are possible causes. A deposit alone cannot confirm safety; assess the full process and other signs.
Beetroot colour loss	Variety affects colour. Ruby Queen and Detroit Red retain colour well. Precook with roots and 25-50 mm of stem attached, then remove them.

For any fault or power interruption, record the stage, message and time. Do not assume restarting the machine makes the food safe.

Error messages

Code	Cause	Response
E1 / E2 / E4 / E5	Damage, tampering or defective appliance	Unplug and contact your retailer or LYVN (lyvn.com.au).
E3	Overheated due to insufficient or no water; either mode	Unplug. If pressurised, let pressure fall naturally until the indicator drops before opening. Cool for 15 minutes; add hot water to the bottom fill mark (about 3,000 mL / 101 oz). In boiling water mode, also add boiling water until the jars are covered by at least 25 mm. Lock the lid, restart and process the jars for the full recipe time.
E10	Pressure during jar warming because regulator is fitted at PRESSURE	Unplug. Set to VENT, wait for pressure release, remove the regulator and then open. Cool for 15 minutes, add water as necessary, lock and restart.
E20	Pressure during the pressure-mode vent stage	Use the E10 response.
E30	Pressure during boiling-water mode	Use the E10 response. If it happens during CANNING, cover the jars again with boiling water and process for the full recipe time.

E3 restart shortcut procedure: when INSERT JARS appears and jars already contain food, press Start. FILL UP JARS appears after about 5 minutes; press Start again. This shortcut does not replace a full required reprocessing time.

> **Use this shortcut only to restart jars that are already filled. Never use it to skip warming empty jars: jars must always be warmed in the canner before filling, including for raw pack recipes.**

Pressure loss errors

Code	Cause	Response
E50	Pressure released during CANNING: regulator removed, lever at VENT, or leaking sealing ring.	Unplug and allow pressure to fall until the indicator drops. Remove the regulator if fitted, then unlock and remove the lid only when safely depressurised. The process is incomplete; reprocess for the full required time straight away. Replace a faulty ring before reuse.
E60	Premature pressure release during COOL: regulator removed, lever at VENT, or leaking sealing ring.	Use the E50 response. Cooling forms part of the complete process.

To reprocess, follow A jar that has not sealed (page 17): new lids, reheated food and clean hot jars, then the full processing time. If timing or process history is uncertain, do not taste the food or assume it is safe.

Common questions

1 I selected the wrong method or time

Hold Cancel for 3 seconds. If discovered during INSERT JARS, FILL UP JARS or VENT in pressure mode, or during CANNING in water mode: select the correct method/time and press Start. When INSERT JARS appears, carry on with the normal steps if the jars hold only water. If they already contain food, press Start again; after about 5 minutes FILL UP JARS appears, then press Start again to continue.

If discovered during CANNING in pressure mode: allow pressure to drop naturally until the indicator drops, then turn the regulator to VENT, remove the regulator and safely remove the lid. If lids have sealed, replace them with new lids. For boiling water mode, cover the jars with boiling water as in step 13 of that method. Check the sealing ring and frame, then refit and lock the lid. Select the correct method/time and press Start; when INSERT JARS appears, press Start again. After about 5 minutes FILL UP JARS appears; press Start again. In pressure mode the canner then heats and vents again; put the regulator on only when TURN REGULATOR TO PRESSURE appears. Complete the full required process.

2 Water collects around the pot and steam leaks around the lid

Possible causes include a missing or incorrectly fitted sealing ring/frame, or a cracked or torn ring. Pressure may not build and the canner may be damaged. Correct the assembly or replace the ring before reuse; follow the appropriate fault and safe-opening instructions.

3 The canner still vents after I fit the regulator

The regulator may be pointing to VENT. When TURN REGULATOR TO PRESSURE appears, put the regulator on with its lever at PRESSURE, as directed by the pressure method. Do not change its position out of sequence.

4 Why remove the regulator during warming and venting

Remove the regulator during jar warming and the 9-minute venting stage so steam can escape freely. Put the regulator on only when TURN REGULATOR TO PRESSURE appears. Do not turn the regulator to VENT or remove it to speed up cooling.

5 Why is so much water needed in water mode

The jars must be fully covered by boiling water. Use the stated jar sizes and water depth, and apply altitude adjustments.

6 Can hot tap water cover the filled jars in water mode

No. Use boiling water to cover the filled jars. Hot tap water is mentioned only for initial warming.

7 Why check the vent if only jars and water go into the canner

Food can leak from jars, jars can break and mineral deposits can build up. Check the vent pipe and filter before every use and clean them when needed.

Product support and warranty

Item	Information
Product	LYVN 12QT Digital Pressure Canner
Model	LYVN-DPC12
Manufacturer	LYVN
Website	lyvn.com.au
Email	info@lyvn.com.au

For the serial number, rated capacity and electrical supply, refer to the rating label on your appliance.

Support

If you have any issue with your canner, contact the retailer you bought it from. You can also email LYVN at info@lyvn.com.au.

Spare parts

Genuine LYVN spare parts, such as sealing rings, are available from LYVN retailers. Use only genuine LYVN parts.

Warranty

For warranty terms and to make a claim, visit lyvn.com.au/warranty or email info@lyvn.com.au. Keep your proof of purchase.

When requesting help

Provide the model and serial number, purchase details, displayed message and the stage at which the problem occurred. Retain your proof of purchase.

Product record	Details
Model	LYVN-DPC12
Serial number	
Purchase date and retailer	

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Pressure canning recipe guide

Use the complete Pressure canning method (page 12) with every recipe in this section. Preserve the stated pack method, jar size, headspace and processing time. Smaller jar descriptions do not authorise the use of larger jars.

Pressure-canning times do not require an altitude adjustment with this digital canner. Use the full processing time for the recipe and jar size.

Tomato preparation

Use firm, disease-free, preferably vine-ripened tomatoes. Add acid to whole, crushed or juiced tomatoes for both pressure and boiling-water canning. Add one of the following directly to each jar before filling.

Jar size	Bottled lemon juice	OR citric acid
473 mL (16 oz)	15 mL	1/4 teaspoon (1.25 mL)
946 mL (32 oz)	30 mL	1/2 teaspoon (2.5 mL)

Salt

Tomatoes and tomato products may be canned with or without salt. Salt is used only for flavour, as it is not used in a large enough quantity to prevent spoilage. If salt is desired, use only canning or pickling salt. Table salt contains anti-caking agents that may cause cloudiness in the liquid inside the jars. The recommended amount of salt is 1/2 teaspoon (2.5 mL) for each 473 mL (16 oz) jar, 1 teaspoon (5 mL) for each 946 mL (32 oz) jar.

Use bottled lemon juice, not fresh juice. Measure citric acid with a level measuring spoon. Do not omit or reduce the acid. These quantities apply to the stated jar sizes.

Tomato salsa uses the boiling-water method. See Tomato salsa (Recipe 45, page 74).

Tomatoes in water

Pressure canning • Recipe 01

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack or raw pack
Headspace	13 mm
Processing time	473 mL (16 oz) and 946 mL (32 oz) jars: 10 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Smooth, firm, ripe tomatoes
- Bottled lemon juice, 15 mL per 473 mL (16 oz) jar or 30 mL per 946 mL (32 oz) jar, OR citric acid, 1/4 teaspoon (1.25 mL) per 473 mL (16 oz) jar or 1/2 teaspoon (2.5 mL) per 946 mL (32 oz) jar (see Tomato preparation, page 26)
- Canning or pickling salt, optional (see Tomato preparation, page 26)
- Water

Preparation

1. Wash the tomatoes.
2. Loosen the skins by dipping the tomatoes in boiling water for 1 minute, then in cold water.
3. Peel and remove the core. Leave whole or halve, or quarter large tomatoes.

Hot pack

1. Place the prepared tomatoes in a large pot and add just enough water to cover. Bring to a boil and boil gently for 5 minutes.
2. Add bottled lemon juice or citric acid to the hot jars.
3. Add salt, if desired.
4. Pack the hot tomatoes in the hot jars, leaving 13 mm headspace.
5. Fill the jars with the hot cooking liquid, leaving 13 mm headspace.
6. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Raw pack

1. Add bottled lemon juice or citric acid to the hot jars.
2. Add salt, if desired.
3. Pack the prepared tomatoes in the hot jars, leaving 13 mm headspace.
4. Fill the jars with boiling water, leaving 13 mm headspace.
5. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Tomatoes without added liquid

Pressure canning • Recipe 02

Canning type	Pressure canning (method on page 12)
Pack method	Raw pack, without added liquid
Headspace	13 mm
Processing time	473 mL (16 oz) and 946 mL (32 oz) jars: 25 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Smooth, firm, ripe tomatoes
- Bottled lemon juice, 15 mL per 473 mL (16 oz) jar or 30 mL per 946 mL (32 oz) jar, OR citric acid, 1/4 teaspoon (1.25 mL) per 473 mL (16 oz) jar or 1/2 teaspoon (2.5 mL) per 946 mL (32 oz) jar (see Tomato preparation, page 26)
- Canning or pickling salt, optional (see Tomato preparation, page 26)

Preparation

1. Wash the tomatoes.
2. Loosen the skins by dipping the tomatoes in boiling water for 1 minute, then in cold water.
3. Peel and remove the core. Leave whole or halve.

Raw pack

1. Add bottled lemon juice or citric acid to the hot jars.
2. Add salt, if desired.
3. Fill the jars with the raw tomatoes, pressing until the spaces between them fill with juice. Leave 13 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Tomato juice

Pressure canning • Recipe 03

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack
Headspace	13 mm
Processing time	473 mL (16 oz) and 946 mL (32 oz) jars: 15 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Ripe, juicy tomatoes
- Bottled lemon juice, 15 mL per 473 mL (16 oz) jar or 30 mL per 946 mL (32 oz) jar, OR citric acid, 1/4 teaspoon (1.25 mL) per 473 mL (16 oz) jar or 1/2 teaspoon (2.5 mL) per 946 mL (32 oz) jar (see Tomato preparation, page 26)
- Canning or pickling salt, optional (see Tomato preparation, page 26)

Preparation

1. Wash the tomatoes and remove the stem ends.
2. Heat and crush the tomatoes using one of these methods:

● To prevent the juice from separating: quickly cut about 455 g of tomatoes into quarters and put them straight into a large pot. Heat immediately to boiling while crushing. Keep slowly adding and crushing freshly cut tomato quarters into the boiling mixture. Make sure the mixture boils constantly and vigorously while you add more tomatoes. Continue until the pot is three-quarters full, then simmer for 5 minutes.

● If juice separation is not a concern: simply slice or quarter the tomatoes into a large pot. Crush, heat and simmer for 5 minutes before juicing.

3. Press the heated juice through a sieve or food mill to remove the skins and seeds. Heat the juice again to boiling.

Hot pack

1. Add bottled lemon juice or citric acid to the hot jars.
2. Add salt, if desired.
3. Fill the hot jars with the hot tomato juice, leaving 13 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Tomato sauce

Pressure canning • Recipe 04

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack
Headspace	13 mm
Processing time	473 mL (16 oz) and 946 mL (32 oz) jars: 15 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Ripe, juicy tomatoes
- Bottled lemon juice, 15 mL per 473 mL (16 oz) jar or 30 mL per 946 mL (32 oz) jar, OR citric acid, 1/4 teaspoon (1.25 mL) per 473 mL (16 oz) jar or 1/2 teaspoon (2.5 mL) per 946 mL (32 oz) jar (see Tomato preparation, page 26)
- Canning or pickling salt, optional (see Tomato preparation, page 26)

Preparation

1. Prepare and press the tomatoes as for Tomato juice (Recipe 03, page 29), Preparation steps 1 to 3.
2. Heat in a large pot until the sauce reaches the consistency you want. Simmer until the volume is reduced by about one-third for thin sauce or by one-half for thick sauce.

Hot pack

1. Add bottled lemon juice or citric acid to the hot jars.
2. Add salt, if desired.
3. Pour the hot sauce into the hot jars, leaving 13 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Spaghetti sauce without meat

Pressure canning • Recipe 05

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack
Headspace	25 mm
Processing time	473 mL (16 oz) jars: 20 minutes 946 mL (32 oz) jars: 25 minutes
Altitude	No adjustment needed on this canner
Yield	About 9 jars of 473 mL (16 oz)

Ingredients

- 13.61 kg tomatoes
- 240 mL chopped onion
- 240 mL chopped celery or green capsicum
- 454 g fresh mushrooms, sliced (optional)
- 5 cloves garlic, minced
- 60 mL vegetable oil
- 60 mL packed brown sugar
- 60 mL dried parsley
- 30 mL dried oregano
- 4 1/2 teaspoons (22.5 mL) salt
- 2 teaspoons (10 mL) black pepper

NOTE: Do not increase the proportion of onion, capsicum or mushrooms.

Preparation

1. Wash the tomatoes and dip them in boiling water for 30 to 60 seconds or until the skins split. Dip in cold water and slip off the skins.
2. Remove the cores and quarter the tomatoes. Boil uncovered in a large pot for 20 minutes. Put through a food mill or sieve.
3. Sauté the onion, celery or capsicum, mushrooms (if using) and garlic in the vegetable oil until tender.
4. Combine the vegetables, tomatoes, sugar, parsley, oregano, salt and pepper. Bring to a boil.
5. Simmer uncovered, stirring frequently, until thick enough for serving. By this time the starting volume will have reduced by nearly one-half.

Hot pack

1. Fill the hot jars with the hot sauce, leaving 25 mm headspace.
2. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Spaghetti sauce with meat

Pressure canning • Recipe 06

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack
Headspace	25 mm
Processing time	473 mL (16 oz) jars: 60 minutes 946 mL (32 oz) jars: 70 minutes
Altitude	No adjustment needed on this canner
Yield	About 9 jars of 473 mL (16 oz)

Ingredients

- 13.61 kg tomatoes
- 1.13 kg beef mince or sausage
- 240 mL chopped onion
- 240 mL chopped celery or green capsicum
- 454 g fresh mushrooms, sliced (optional)
- 5 cloves garlic, minced
- 60 mL packed brown sugar
- 60 mL dried parsley
- 30 mL dried oregano
- 4 1/2 teaspoons (22.5 mL) salt
- 2 teaspoons (10 mL) black pepper

NOTE: Do not increase the proportion of onion, capsicum or mushrooms.

Preparation

1. Wash the tomatoes and dip them in boiling water for 30 to 60 seconds or until the skins split. Dip in cold water and slip off the skins.
2. Remove the cores and quarter the tomatoes. Boil uncovered in a large pot for 20 minutes. Put through a food mill or sieve.
3. Brown the beef mince or sausage. Add the onion, celery or capsicum, mushrooms (if using) and garlic. Cook until the vegetables are tender.
4. Combine with the tomatoes in a large pot. Add the sugar, parsley, oregano, salt and pepper. Bring to a boil.
5. Simmer uncovered, stirring frequently, until thick enough for serving. By this time the starting volume will have reduced by nearly one-half.

Hot pack

1. Fill the hot jars with the hot sauce, leaving 25 mm headspace.
2. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Vegetable preparation

Pressure canning is the only safe method for canning vegetables. Young, tender, fresh, and slightly immature vegetables are better for canning than those which are overripe. As a rule, vegetables are best when canned immediately after picking, since flavour decreases upon standing and often unpleasant colour changes take place. Avoid bruising vegetables because spoilage organisms grow more rapidly on bruised vegetables than on those that are unblemished. Wash and prepare garden fresh vegetables as you would for cooking. When packing vegetables, always leave 25 mm headspace (or more if directed in recipe) in hot Mason jars. To hot pack vegetables, precook in boiling water until heated through. Pack precooked vegetables into hot jars and cover with boiling water. Whenever possible, the precooking water should be used as liquid to cover the vegetables after packing into jars. However, there are a few vegetables, such as greens and asparagus, which make the cooking water bitter and undesirable to use. To raw pack vegetables, simply place the prepared vegetables into hot jars and cover with boiling water.

Salt

Vegetables may be processed with or without salt. Salt is used only for flavour, as it is not used in a large enough quantity to prevent spoilage. If salt is desired, use only canning or pickling salt. Table salt contains anti-caking agents that may cause cloudiness in the liquid inside the jars. The recommended amount of salt is 1/2 teaspoon (2.5 mL) for each 473 mL (16 oz) jar, 1 teaspoon (5 mL) for each 946 mL (32 oz) jar.

Use only the recipe’s supported food form. Do not purée pumpkin, squash or sweet potato. Do not add flour, rice, pasta, milk, cream or other thickeners to soup, or cured or brined meat.

Asparagus

Pressure canning • Recipe 07

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack or raw pack
Headspace	25 mm
Processing time	473 mL (16 oz) jars: 30 minutes 946 mL (32 oz) jars: 40 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Asparagus
- Canning or pickling salt, optional (see Vegetable preparation, page 33)
- Boiling water

Preparation

1. Wash and drain the asparagus. Remove the tough ends and scales. Rinse.
2. Leave whole or cut into pieces.

Hot pack

1. Cover the asparagus with boiling water and boil for 2 to 3 minutes.
2. Pack the hot asparagus loosely in hot jars, leaving 25 mm headspace.
3. Add salt, if desired.
4. Cover with boiling water, leaving 25 mm headspace.
5. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Raw pack

1. Pack the raw asparagus tightly in hot jars, leaving 25 mm headspace.
2. Add salt, if desired.
3. Cover with boiling water, leaving 25 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Dried beans or peas

Pressure canning • Recipe 08

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack
Headspace	25 mm
Processing time	473 mL (16 oz) jars: 75 minutes 946 mL (32 oz) jars: 90 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Dried beans or peas
- Canning or pickling salt, optional (see Vegetable preparation, page 33)
- Water

Preparation

1. Sort out and discard any discoloured beans.
2. Rehydrate the beans or peas using one of these methods:

● Place the dry beans or peas in a large pot and cover with water. Soak for 12 to 18 hours in a cool place. Then drain.

● Cover the beans with boiling water in a large pot. Boil for 2 minutes, remove from the heat and soak for 1 hour. Then drain.

Hot pack

1. Cover the soaked beans or peas with fresh water and boil for 30 minutes.
2. Add salt to the hot jars, if desired.
3. Fill the jars with the beans or peas and cooking water, leaving 25 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Fresh lima beans

Pressure canning • Recipe 09

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack or raw pack
Headspace	25 mm (raw pack in 946 mL (32 oz) jars: more space above the beans, see Raw pack step 1)
Processing time	473 mL (16 oz) jars: 40 minutes 946 mL (32 oz) jars: 50 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Young, tender lima beans
- Canning or pickling salt, optional (see Vegetable preparation, page 33)
- Boiling water

Preparation

1. Shell and wash the beans thoroughly.

Hot pack

1. Cover the beans with boiling water and bring to a boil. Boil for 3 minutes.
2. Pack the hot beans loosely in hot jars, leaving 25 mm headspace.
3. Add salt, if desired.
4. Cover with boiling water, leaving 25 mm headspace.
5. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Raw pack

1. Pack the raw beans loosely in hot jars. Leave 25 mm headspace in 473 mL (16 oz) jars. In 946 mL (32 oz) jars, leave 38 mm headspace above the beans if they are small and 32 mm headspace if they are large.
2. Add salt, if desired.
3. Cover the beans with boiling water, leaving 25 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Green, wax and Italian beans

Pressure canning • Recipe 10

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack or raw pack
Headspace	25 mm
Processing time	473 mL (16 oz) jars: 20 minutes 946 mL (32 oz) jars: 25 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Young, tender green, wax or Italian beans
- Canning or pickling salt, optional (see Vegetable preparation, page 33)
- Boiling water

Preparation

1. Wash the beans thoroughly.
2. Remove the stem and blossom ends and any strings.
3. Leave whole or cut into 25 mm pieces.

Hot pack

1. Cover the beans with boiling water and boil for 5 minutes.
2. Pack the hot beans loosely in hot jars, leaving 25 mm headspace.
3. Add salt, if desired.
4. Cover with boiling water, leaving 25 mm headspace.
5. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Raw pack

1. Pack the raw beans tightly in hot jars, leaving 25 mm headspace.
2. Add salt, if desired.
3. Cover with boiling water, leaving 25 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Beetroot

Pressure canning • Recipe 11

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack
Headspace	25 mm
Processing time	473 mL (16 oz) jars: 30 minutes 946 mL (32 oz) jars: 35 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Young, tender beetroot
- Canning or pickling salt, optional (see Vegetable preparation, page 33)
- Boiling water

Preparation

1. Trim the tops, leaving 25-50 mm of stem and root to reduce bleeding of colour. Wash thoroughly.

Hot pack

1. Cover the beetroot with boiling water and boil for 15 to 25 minutes, or until the skins slip off easily.
2. Remove the skins, stems and roots. Small beetroot may be left whole. Cut medium or large beetroot into 13 mm cubes or slices; halve or quarter very large slices.
3. Pack the hot beetroot in hot jars, leaving 25 mm headspace.
4. Add salt, if desired.
5. Cover with boiling water, leaving 25 mm headspace.
6. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Carrots

Pressure canning • Recipe 12

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack or raw pack
Headspace	25 mm
Processing time	473 mL (16 oz) jars: 25 minutes 946 mL (32 oz) jars: 30 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Young, tender carrots
- Canning or pickling salt, optional (see Vegetable preparation, page 33)
- Boiling water

Preparation

1. Wash the carrots thoroughly and scrape them.
2. Leave whole, or slice or dice.

Hot pack

1. Cover the carrots with boiling water, bring to a boil and simmer for 5 minutes.
2. Pack the hot carrots in hot jars, leaving 25 mm headspace.
3. Add salt, if desired.
4. Cover with boiling water, leaving 25 mm headspace.
5. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Raw pack

1. Pack the raw carrots tightly in hot jars, leaving 25 mm headspace.
2. Add salt, if desired.
3. Cover with boiling water, leaving 25 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Whole-kernel corn

Pressure canning • Recipe 13

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack or raw pack
Headspace	25 mm
Processing time	473 mL (16 oz) jars: 55 minutes 946 mL (32 oz) jars: 85 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Young, tender, freshly picked corn
- Canning or pickling salt, optional (see Vegetable preparation, page 33)
- Boiling water

Preparation

1. Husk the corn and remove the silk. Wash the ears.
2. Blanch for 3 minutes in boiling water.
3. Cut the corn from the cob at about three-quarters of the depth of the kernel. Do not scrape the cob.

Hot pack

1. For each 950 mL of corn, add 240 mL (8 oz) boiling water. Bring to a boil and simmer for 5 minutes.
2. Pack the hot corn loosely in hot jars, leaving 25 mm headspace.
3. Add salt, if desired.
4. Cover with boiling water, leaving 25 mm headspace.
5. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Raw pack

1. Pack the raw corn loosely in hot jars, leaving 25 mm headspace.
2. Add salt, if desired.
3. Cover with boiling water, leaving 25 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Greens

Pressure canning • Recipe 14

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack
Headspace	25 mm
Processing time	473 mL (16 oz) jars: 70 minutes 946 mL (32 oz) jars: 90 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Young, tender, freshly picked greens
- Canning or pickling salt, optional (see Vegetable preparation, page 33)
- Boiling water

Preparation

1. Sort the greens. Discard wilted or tough leaves, stems and roots.
2. Wash the greens thoroughly.

Hot pack

1. Blanch 455 g of greens at a time until well wilted (about 3 to 5 minutes).
2. Pack the hot greens loosely in hot jars, leaving 25 mm headspace.
3. Add salt, if desired.
4. Cover with fresh boiling water, leaving 25 mm headspace.
5. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Mushrooms

Pressure canning • Recipe 15

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack
Headspace	25 mm
Processing time	237 mL (8 oz) and 473 mL (16 oz) jars: 45 minutes
Altitude	No adjustment needed on this canner

⚠ **CAUTION!** Do not can wild mushrooms.

Ingredients

- Small to medium cultivated mushrooms with short stems, unopened caps and no discolouration
- Ascorbic acid, optional, for better colour: 1/8 teaspoon (0.625 mL) per 473 mL (16 oz) jar
- Canning or pickling salt, optional (see Vegetable preparation, page 33)
- Water

Preparation

1. Trim the stems and discoloured parts.
2. Soak the mushrooms in cold water for 10 minutes to remove soil. Wash in clean water.
3. Leave small mushrooms whole; cut larger ones in halves or quarters.

Hot pack

1. Cover the mushrooms with water and boil for 5 minutes.
2. Pack the hot mushrooms in hot jars, leaving 25 mm headspace.
3. For better colour, add 1/8 teaspoon (0.625 mL) of ascorbic acid per 473 mL (16 oz) jar.
4. Add salt, if desired.
5. Cover with boiling water, leaving 25 mm headspace.
6. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Okra

Pressure canning • Recipe 16

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack
Headspace	25 mm
Processing time	473 mL (16 oz) jars: 25 minutes 946 mL (32 oz) jars: 40 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Young, tender okra pods
- Canning or pickling salt, optional (see Vegetable preparation, page 33)
- Water

Preparation

1. Wash and trim the okra.
2. Remove the stem, without cutting into the pod if the okra is to be canned whole. If desired, slice into 25 mm pieces.

Hot pack

1. Cover the okra with hot water and boil for 2 minutes.
2. Pack the hot okra in hot jars, leaving 25 mm headspace.
3. Add salt, if desired.
4. Cover with boiling water, leaving 25 mm headspace.
5. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Green peas

Pressure canning • Recipe 17

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack or raw pack
Headspace	25 mm
Processing time	473 mL (16 oz) and 946 mL (32 oz) jars: 40 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Young, tender, freshly picked green peas
- Canning or pickling salt, optional (see Vegetable preparation, page 33)
- Boiling water

Preparation

1. Wash and shell the peas. Rinse.

Hot pack

1. Cover the peas with boiling water and bring to a boil. Boil for 2 minutes.
2. Pack the hot peas loosely in hot jars, leaving 25 mm headspace. Do not shake or press down.
3. Add salt, if desired.
4. Cover with boiling water, leaving 25 mm headspace.
5. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Raw pack

1. Pack the peas loosely in hot jars, leaving 25 mm headspace. Do not shake or press down.
2. Add salt, if desired.
3. Cover with boiling water, leaving 25 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Hot or sweet peppers

Pressure canning • Recipe 18

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack
Headspace	25 mm
Processing time	473 mL (16 oz) jars: 35 minutes
Altitude	No adjustment needed on this canner

⚠ **CAUTION!** Wear plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes.

Ingredients

- Hot or sweet peppers, including capsicum, chilli, jalapeño and pimiento
- Canning or pickling salt, optional (see Vegetable preparation, page 33)
- Boiling water

Preparation

1. Chilli peppers: cut two or four slits in each pepper and blister the skins using one of these methods:

● Oven or grill method: Place the chilli peppers in a 200°C oven or grill for 6 to 8 minutes until the skins blister.

● Range-top method: Cover a hot gas or electric burner with heavy wire mesh. Place the chillies on the wire mesh for several minutes until the skins blister.

2. Allow the chillies to cool. Place them in a pan and cover with a damp cloth. After several minutes, peel them. Remove the stems and seeds.
3. Other peppers: remove the stems and seeds and blanch for 3 minutes.

Hot pack

1. Small peppers may be left whole. Large peppers may be quartered.
2. Pack the peppers loosely in hot jars, leaving 25 mm headspace.
3. Add salt, if desired.
4. Cover with boiling water, leaving 25 mm headspace.
5. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Sweet potatoes

Pressure canning • Recipe 19

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack
Headspace	25 mm
Processing time	473 mL (16 oz) jars: 65 minutes 946 mL (32 oz) jars: 90 minutes
Altitude	No adjustment needed on this canner

⚠ **CAUTION!** Do not mash or purée sweet potatoes, as the processing time may not be adequate for mashed or puréed product.

Ingredients

- Small to medium sweet potatoes
- Canning or pickling salt, optional (see Vegetable preparation, page 33)
- Boiling water

Preparation

1. Wash the sweet potatoes.

Hot pack

1. Boil or steam the sweet potatoes just until partially soft (15 to 20 minutes).
2. Remove the skins and cut into pieces of uniform size.
3. Pack the hot sweet potatoes in hot jars, leaving 25 mm headspace.
4. Add salt, if desired.
5. Cover with boiling water, leaving 25 mm headspace.
6. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

White potatoes

Pressure canning • Recipe 20

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack
Headspace	25 mm
Processing time	473 mL (16 oz) jars: 35 minutes 946 mL (32 oz) jars: 40 minutes
Altitude	No adjustment needed on this canner

Ingredients

- New potatoes, 25-50 mm in diameter
- Ascorbic acid: 1 teaspoon (5 mL) to 3,800 mL (128 oz) water, to prevent darkening
- Canning or pickling salt, optional (see Vegetable preparation, page 33)
- Water

Preparation

1. Wash, peel and rinse the potatoes. If desired, cut into 13 mm cubes.
2. Place in the ascorbic acid solution (1 teaspoon (5 mL) ascorbic acid to 3,800 mL (128 oz) water) to prevent darkening. Drain.

Hot pack

1. Cover the potatoes with hot water and bring to a boil. Boil whole potatoes for 10 minutes, cubes for 2 minutes. Drain and discard the cooking water.
2. Pack the hot potatoes in hot jars, leaving 25 mm headspace.
3. Add salt, if desired.
4. Cover with fresh boiling water, leaving 25 mm headspace. Do not use the water the potatoes were cooked in.
5. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Pumpkin and winter squash

Pressure canning • Recipe 21

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack
Headspace	25 mm
Processing time	473 mL (16 oz) jars: 55 minutes 946 mL (32 oz) jars: 90 minutes
Altitude	No adjustment needed on this canner

⚠ **CAUTION!** Do not mash or purée, as the processing time may not be adequate for puréed product.

Ingredients

- Small pumpkins or winter squash
- Canning or pickling salt, optional (see Vegetable preparation, page 33)
- Water

Winter squash types that can safely be canned are acorn, buttercup, butternut and hubbard.

Preparation

1. Wash and remove the seeds.
2. Cut into 25 mm slices and peel. Cut the flesh into 25 mm cubes.

Hot pack

1. Boil the cubes in water for 2 minutes.
2. Pack the hot pumpkin or squash cubes loosely in hot jars, leaving 25 mm headspace.
3. Add salt, if desired.
4. Cover with boiling water, leaving 25 mm headspace.
5. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Meat and poultry preparation

Pressure canning is the only safe method for canning meat, game, and poultry. Meat, game, and poultry should be handled carefully to avoid contamination. Keep it as cool as possible during preparation for canning, handle rapidly, and process as soon as it is packed. Use good quality product that has been trimmed of gristle, fat, and bruised spots. The hot pack is recommended for the best liquid cover and quality during storage. For hot pack, meat and game should be precooked until rare by grilling, boiling, or frying. For hot pack, poultry should be precooked by baking, boiling, or steaming until medium done. Do not brown meat with flour or add flour to broth. To make broth, place bony pieces in a large pot and cover with cold water. Simmer until meat is tender. Discard fat. Add boiling broth to hot jars packed with precooked meat or poultry.

Salt

Meat, game, and poultry may be canned with or without salt. Salt is used only for flavour, as it is not used in a large enough quantity to prevent spoilage. If salt is desired, use only canning or pickling salt. Table salt contains anti-caking agents that may cause cloudiness in the liquid inside the jars. The recommended amount of salt is 1/2 teaspoon (2.5 mL) for each 473 mL (16 oz) jar, 1 teaspoon (5 mL) for each 946 mL (32 oz) jar.

Fish and seafood

Pressure canning is the only safe method for canning fish and seafood. Only fresh fish should be canned and these should be bled and thoroughly cleaned of all viscera and membranes when caught, or as soon as possible. To prevent spoilage, keep fish and shellfish refrigerated or on ice to maintain a temperature of 4°C or below.

Soups and stocks

Use the individual recipes for preparation and packing. The Soups recipe restricts ingredients to foods with their own canning recommendations and requires jars to be filled only halfway with solids before adding liquid. Do not use a general soup rule to override it.

Cut-up meat

Pressure canning • Recipe 22

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack or raw pack
Headspace	25 mm
Processing time	473 mL (16 oz) jars: 75 minutes 946 mL (32 oz) jars: 90 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Bear, beef, pork, lamb, veal or venison, in strips, cubes or chunks
- Canning or pickling salt, optional (see Meat and poultry preparation, page 49)
- Hot pack only: boiling broth, water or tomato juice

Preparation

1. Remove excess fat.
2. Strong-flavoured wild meat: soak for 1 hour in brine water containing 15 mL of salt per 950 mL (32 oz) of water. Rinse.
3. Remove large bones and cut the meat into pieces.

Hot pack

1. Precook the meat until rare by roasting, stewing, or browning in a small amount of oil.
2. Pack the hot meat loosely in hot jars, leaving 25 mm headspace.
3. Add salt, if desired.
4. Cover the meat with boiling broth, water or tomato juice (especially with wild game), leaving 25 mm headspace.
5. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Raw pack

1. Add salt to the hot jars, if desired.
2. Pack the raw meat loosely in the hot jars, leaving 25 mm headspace. DO NOT ADD LIQUID.
3. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Minced meat

Pressure canning • Recipe 23

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack
Headspace	25 mm
Processing time	473 mL (16 oz) jars: 75 minutes 946 mL (32 oz) jars: 90 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Fresh bear, beef, pork, lamb, veal or venison, or freshly made sausage seasoned with salt and cayenne pepper
- For venison: high quality pork fat
- Canning or pickling salt, optional (see Meat and poultry preparation, page 49)
- Boiling water, broth or tomato juice

Preparation

1. Grind the fresh meat in a food processor or meat grinder.
2. Venison: add one part pork fat to three or four parts venison before grinding.
3. Sausage: do not use sage, as it may cause a bitter flavour.

Hot pack

1. Shape the minced meat or sausage into patties or balls and cook until lightly browned. Minced meat may also be cooked without shaping.
2. Drain to remove excess fat.
3. Pack the hot meat loosely in hot jars, leaving 25 mm headspace.
4. Add salt, if desired.
5. Cover the meat with boiling water, broth or tomato juice, leaving 25 mm headspace.
6. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Chicken, duck, goose and turkey

Pressure canning • Recipe 24

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack or raw pack
Headspace	32 mm
Processing time	See the table below
Altitude	No adjustment needed on this canner

Jar size	With bone	Without bone
473 mL (16 oz)	65 minutes	75 minutes
946 mL (32 oz)	75 minutes	90 minutes

Ingredients

- Chicken, duck, goose or turkey, with or without bone
- Canning or pickling salt, optional (see Meat and poultry preparation, page 49)
- Hot pack only: hot broth

Preparation

1. Cut the poultry into serving-size pieces. Remove the bone, if desired.

Hot pack

1. Precook the poultry until almost done by baking, boiling or steaming.
2. Pack the hot poultry loosely in hot jars, leaving 32 mm headspace.
3. Add salt, if desired.
4. Cover the poultry with hot broth, leaving 32 mm headspace.
5. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Raw pack

1. Add salt to the hot jars, if desired.
2. Pack the raw poultry loosely in the hot jars, leaving 32 mm headspace. DO NOT ADD LIQUID.
3. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Rabbit

Pressure canning • Recipe 25

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack or raw pack
Headspace	32 mm
Processing time	See the table below
Altitude	No adjustment needed on this canner

Jar size	With bone	Without bone
473 mL (16 oz)	65 minutes	75 minutes
946 mL (32 oz)	75 minutes	90 minutes

Ingredients

- Dressed rabbits
- Salt for soaking: 15 mL per 950 mL (32 oz) of water
- Hot pack only: hot broth

Preparation

1. Soak the dressed rabbits for 1 hour in water containing 15 mL of salt per 950 mL (32 oz) of water. Rinse.

Hot pack or raw pack

1. Do not add optional salt after the soaking step.
2. Use the preparation procedures and the hot or raw pack steps of the Chicken, duck, goose and turkey recipe (Recipe 24, page 52), with 32 mm headspace, leaving out its optional salt.

Clams

Pressure canning • Recipe 26

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack
Headspace	25 mm
Processing time	237 mL (8 oz) jars: 60 minutes 473 mL (16 oz) jars: 70 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Clams in the shell, kept on ice until ready to can
- Salt for washing: 22-40 mL per 3,800 mL (128 oz) of water
- Lemon juice, 30 mL, or citric acid, 1/2 teaspoon (2.5 mL), per 3,800 mL (128 oz) of water
- Boiling water

Preparation

1. Keep the clams on ice until ready to can. Scrub the shells thoroughly and rinse.

Hot pack

1. Steam the clams for 5 minutes and open them.
2. Remove the clam meat. Collect and save the clam juice.
3. Wash the clam meat in salted water, using 22-40 mL of salt per 3,800 mL (128 oz) of water. Rinse.
4. Cover the clam meat with boiling water containing 30 mL of lemon juice or 1/2 teaspoon (2.5 mL) of citric acid per 3,800 mL (128 oz) of water. Boil for 2 minutes and drain.
5. To make minced clams, grind the clams with a meat grinder or food processor.
6. Heat the reserved clam juice to boiling.
7. Pack the clams loosely in hot jars, leaving 25 mm headspace.
8. Add hot clam juice and, if needed, boiling water, leaving 25 mm headspace.
9. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Fish except tuna

Pressure canning • Recipe 27

Canning type	Pressure canning (method on page 12)
Pack method	Raw pack, without added liquid
Headspace	25 mm
Processing time	237 mL (8 oz) and 473 mL (16 oz) jars: 100 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Salmon, trout, steelhead and other fish except tuna
- Canning salt, optional: 1/2 teaspoon (2.5 mL) per 237 mL (8 oz) jar, 1 teaspoon (5 mL) per 473 mL (16 oz) jar

Preparation

1. Remove the head, tail and fins. Wash the fish in cold water.
2. Split the fish lengthwise, then cut into lengths that fit the jar size being used.
3. Bones can be left in and skin left on, if desired. For halibut, remove the bones and skin.

Raw pack

1. Pack the fish tightly in hot jars, leaving 25 mm headspace.
2. Add 1/2 teaspoon (2.5 mL) canning salt to each 237 mL (8 oz) jar, 1 teaspoon (5 mL) to each 473 mL (16 oz) jar, if desired.
3. DO NOT ADD LIQUID.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Tuna

Pressure canning • Recipe 28

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack (precooked) or raw pack
Headspace	25 mm
Processing time	237 mL (8 oz) and 473 mL (16 oz) jars: 100 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Tuna
- Canning salt, optional: 1/2 teaspoon (2.5 mL) per 237 mL (8 oz) jar, 1 teaspoon (5 mL) per 473 mL (16 oz) jar
- Hot pack only: water or oil

Preparation

1. Remove the viscera and clean the fish thoroughly.
2. Tuna may be canned either raw or precooked. Precooking removes most of the strong-flavoured, natural oils.

Hot pack

1. Place the tuna belly-side down on a rack in the bottom of a large baking pan. Bake at 180°C for 1 hour.
2. Refrigerate the cooked fish overnight to firm the meat.
3. Remove the skin. Cut the meat away from the bones; cut out and discard bone, fin bases and dark flesh.
4. Quarter the pieces; cut the quarters crosswise into lengths suitable for the jar size being used.
5. Add 1/2 teaspoon (2.5 mL) canning salt to each 237 mL (8 oz) jar, 1 teaspoon (5 mL) to each 473 mL (16 oz) jar, if desired.
6. Pack the fish into hot jars, pressing down gently to make a solid pack, leaving 25 mm headspace.
7. Add water or oil to the jars, leaving 25 mm headspace.
8. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Raw pack

1. Remove the skin. Separate the meat into quarters by cutting the meat away from the bones. Cut out and discard bone, fin bases and dark flesh.
2. Cut the quarters crosswise into lengths suitable for the jar size being used.
3. Add 1/2 teaspoon (2.5 mL) canning salt to each 237 mL (8 oz) jar, 1 teaspoon (5 mL) to each 473 mL (16 oz) jar, if desired.
4. Pack the fish into hot jars, pressing down gently to make a solid pack, leaving 25 mm headspace. DO NOT ADD LIQUID.
5. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Beef stock

Pressure canning • Recipe 29

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack
Headspace	25 mm
Processing time	473 mL (16 oz) jars: 20 minutes 946 mL (32 oz) jars: 25 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Fresh trimmed beef bones
- Water

Preparation

1. Saw or crack the bones to enhance extraction of flavour. Rinse the bones.

Hot pack

1. Place the bones in a large pot and cover with water. Cover the pot and simmer for 3 to 4 hours.
2. Remove the bones. Cool the broth; skim off and discard the fat.
3. Remove bits of meat from the bones and add to the broth, if desired.
4. Reheat the broth to boiling.
5. Fill the hot jars with hot broth, leaving 25 mm headspace.
6. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Chicken stock

Pressure canning • Recipe 30

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack
Headspace	25 mm
Processing time	473 mL (16 oz) jars: 20 minutes 946 mL (32 oz) jars: 25 minutes
Altitude	No adjustment needed on this canner

Ingredients

- Large chicken carcass bones
- Water

Hot pack

1. Place the large carcass bones in a large pot and add enough water to cover them. Cover the pot and simmer for 30 to 45 minutes, or until the meat can be easily removed from the bones.
2. Remove the bones. Cool the broth; skim off and discard the fat.
3. Remove bits of meat from the bones and add to the broth, if desired.
4. Reheat the broth to boiling.
5. Fill the hot jars with hot broth, leaving 25 mm headspace.
6. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Soups

Pressure canning • Recipe 31

Canning type	Pressure canning (method on page 12)
Pack method	Hot pack
Headspace	25 mm
Processing time	Without seafood, 473 mL (16 oz) jars: 60 minutes Without seafood, 946 mL (32 oz) jars: 75 minutes With seafood, both jar sizes: 100 minutes
Altitude	No adjustment needed on this canner

⚠ **CAUTION!** Do not add noodles or other pasta, rice, flour, cream, milk, or other thickening agents to home canned soups as processing time may not be adequate. Do not add cured or brined meat.

Ingredients

- Your choice of vegetables, dried beans or peas, meat, poultry or seafood, as long as each ingredient has its own individual canning recommendations
- Meat broth, tomatoes or water
- Salt, optional, to taste

Do not use ingredients for which there are no canning recommendations.

Hot pack

1. Prepare the vegetables, meat, poultry and seafood as described in the hot pack directions for the individual ingredients.
2. If dried beans or peas are used, they must be fully rehydrated before adding to other ingredients (see Dried beans or peas, Recipe 08, page 35).
3. Combine the solid ingredients with meat broth, tomatoes or water to cover. Boil for 5 minutes.
4. Salt to taste, if desired.
5. Fill the jars halfway with solid ingredients, then add soup liquid, leaving 25 mm headspace.
6. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Fruit preparation

Selecting and preparing fruit

Select firm, fully ripe fruit that is not soft or overripe. Use the preparation and pack method for the individual fruit.

Preventing darkening

For apples, apricots, nectarines, peaches and pears, use 3 g (about 1 teaspoon) pure ascorbic acid powder in 3,800 mL (128 oz) cold water. Alternatively, crush and dissolve six 500 mg vitamin C tablets in that water quantity. Tablet fillers may make the water look slightly cloudy or leave a white sediment. This is harmless. For commercial ascorbic/citric-acid mixtures, follow the package directions. Drain the fruit before packing.

Packing liquid

Fruit may be canned in the stated syrup, suitable juice such as apple or white grape juice, or water. Sugar supports colour, shape and flavour; it does not replace correct processing. Use the Fruit syrups table where a recipe calls for syrup.

Fruit syrups

Combine the sugar and water in a large pot, bring to the boil and keep hot while preparing fruit. The batch may be doubled or tripled to suit the recipe and packing method. The sugar is measured by volume to preserve the recipe proportions.

Syrup	Sugar volume	Water	Approximate yield
Very light	120 mL	950 mL (32 oz)	1,060 mL
Light	240 mL	950 mL (32 oz)	1,120 mL
Medium	410 mL	950 mL (32 oz)	1,180 mL
Heavy	650 mL	950 mL (32 oz)	1,260 mL

White sugar is preferable to brown sugar for these syrups. Light corn syrup or honey may replace up to half of the sugar in fruit syrup; follow product instructions for sugar substitutes. This permission does not apply to jam or jelly recipes.

Tomatoes and preserves in boiling-water mode

Jar sizes. In boiling-water mode, process only 237 mL (8 oz) and 473 mL (16 oz) jars. Do not process 946 mL (32 oz) jars in this mode: the canner cannot cover them with the required 25 mm of boiling water.

Acid for tomatoes. Always add acid directly to the hot jars before filling: 15 mL bottled lemon juice or 1/4 teaspoon (1.25 mL) citric acid per 473 mL (16 oz) jar. Do not omit or reduce the acid.

Boiling-water recipes only. Tomato salsa, apple butter, grape jelly, rhubarb strawberry jam and quick fresh-pack dill pickles must be processed by the boiling-water method only. Never pressure-can these recipes: they are written for the boiling-water method, and the higher heat would spoil their quality and break down the gel.

Apples

Boiling-water canning • Recipe 32

Canning type	Boiling water canning (method on page 15)
Pack method	Hot pack
Headspace	13 mm
Processing time	473 mL (16 oz) jars: 20 minutes
Altitude	Above 300 m, add the extra time from the Altitude table (page 15)

Ingredients

- Apples
- Ascorbic acid solution, to prevent darkening (see Preventing darkening, page 60)
- Syrup (see Fruit syrups, page 60), juice or water

Preparation

1. Wash, peel and core the apples. Cut into 13 mm slices.
2. Place the apples in an ascorbic acid solution to prevent darkening during preparation. Drain well.

Hot pack

1. Add the apples and syrup, juice or water to a large pot and bring to a boil. Boil for 5 minutes, stirring occasionally to prevent scorching.
2. Pack the hot apples in hot jars, leaving 13 mm headspace.
3. Cover with hot syrup, juice or water, leaving 13 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Apple sauce

Boiling-water canning • Recipe 33

Canning type	Boiling water canning (method on page 15)
Pack method	Hot pack
Headspace	13 mm
Processing time	473 mL (16 oz) jars: 15 minutes
Altitude	Above 300 m, add the extra time from the Altitude table (page 15)

Ingredients

- Apples
- Ascorbic acid solution, optional, to prevent darkening (see Preventing darkening, page 60)
- 120 mL (4 oz) water
- Sugar, optional, to taste

Preparation

1. Wash, peel, core and slice the apples.
2. If desired, place the apple slices in ascorbic acid solution to prevent darkening. Drain well.
3. Place the slices in a large pot. Add 120 mL (4 oz) water. Heat quickly until the apples are tender, stirring occasionally to prevent scorching.
4. Press through a food mill or sieve. If you prefer chunk style sauce, leave out this step.
5. Sweeten to taste, if desired. Reheat the sauce to boiling.

Hot pack

1. Pack the sauce into hot jars, leaving 13 mm headspace.
2. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Apricots

Boiling-water canning • Recipe 34

Canning type	Boiling water canning (method on page 15)
Pack method	Hot pack or raw pack
Headspace	13 mm
Processing time	Hot pack, 473 mL (16 oz) jars: 20 minutes Raw pack, 473 mL (16 oz) jars: 25 minutes
Altitude	Above 300 m, add the extra time from the Altitude table (page 15)

Ingredients

- Well-ripened, firm apricots
- Ascorbic acid solution, to prevent darkening (see Preventing darkening, page 60)
- Syrup (see Fruit syrups, page 60), juice or water

Preparation

1. Wash the apricots.
2. If you want peeled apricots, dip them in boiling water for 1 minute, then in cold water, and peel.
3. Cut the apricots in halves and remove the stones.
4. Place the apricots in an ascorbic acid solution to prevent darkening during preparation. Drain well.

Hot pack

1. Add the apricots and syrup, juice or water to a large pot and bring to a boil.
2. Pack the hot apricots, cut side down, in hot jars, leaving 13 mm headspace.
3. Cover with hot syrup, juice or water, leaving 13 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Raw pack

1. Pack the raw apricots, cut side down, in hot jars, leaving 13 mm headspace.
2. Cover with hot syrup, juice or water, leaving 13 mm headspace.
3. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Berries except strawberries

Boiling-water canning • Recipe 35

Canning type	Boiling water canning (method on page 15)
Pack method	Hot pack (firmer berries) or raw pack (softer berries)
Headspace	13 mm
Processing time	473 mL (16 oz) jars: 15 minutes
Altitude	Above 300 m, add the extra time from the Altitude table (page 15)

Do not use this recipe for elderberries. Use a separately tested recipe.

Ingredients

- Ripe, sweet berries with uniform colour
- Syrup (see Fruit syrups, page 60), juice or water

Preparation

1. Wash 950 mL or 1,900 mL of berries at a time. Drain, cap and stem if necessary.

Hot pack

Use this method for firmer berries such as blueberries, currants, gooseberries and huckleberries.

1. Heat the berries in a large pot with boiling water for 30 seconds and drain.
2. Add 120 mL (4 oz) hot syrup, juice or water to the hot jars.
3. Pack the hot berries into the jars, leaving 13 mm headspace.
4. Cover with hot syrup, juice or water, leaving 13 mm headspace.
5. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Raw pack

Use this method for softer berries such as raspberries and blackberries.

1. Add 120 mL (4 oz) hot syrup, juice or water to the hot jars.
2. Pack the raw berries into the jars, leaving 13 mm headspace. Gently shake the jars while filling to pack firmly without crushing the berries.
3. Cover with hot syrup, juice or water, leaving 13 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Cherries

Boiling-water canning • Recipe 36

Canning type	Boiling water canning (method on page 15)
Pack method	Hot pack
Headspace	13 mm
Processing time	473 mL (16 oz) jars: 15 minutes
Altitude	Above 300 m, add the extra time from the Altitude table (page 15)

Ingredients

- Cherries
- Ascorbic acid solution, if the cherries are stoned (see Preventing darkening, page 60)
- Syrup (see Fruit syrups, page 60), juice or water: 120 mL (4 oz) per 950 mL of cherries

Preparation

1. Stem and wash the cherries.
2. Remove the stones, if desired. If stoned, place the cherries in an ascorbic acid solution to prevent darkening of the stem end.
3. If canning whole cherries, prick each cherry with a clean needle to prevent splitting.

Hot pack

1. Heat the cherries in a large pot with 120 mL (4 oz) hot syrup, juice or water per 950 mL of cherries. Cover the pot and bring to a boil.
2. Pack the hot cherries and cooking liquid in hot jars, leaving 13 mm headspace.
3. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Nectarines and peaches

Boiling-water canning • Recipe 37

Canning type	Boiling water canning (method on page 15)
Pack method	Hot pack or raw pack
Headspace	13 mm
Processing time	Hot pack, 473 mL (16 oz) jars: 20 minutes Raw pack, 473 mL (16 oz) jars: 25 minutes
Altitude	Above 300 m, add the extra time from the Altitude table (page 15)

Use yellow-flesh peaches and nectarines. Do not use this process for white-flesh peaches or nectarines.

Ingredients

- Fully ripened but not soft yellow-flesh nectarines or peaches
- Ascorbic acid solution, to prevent darkening (see Preventing darkening, page 60)
- Syrup (see Fruit syrups, page 60), juice or water

Preparation

1. Wash the fruit. Skin can be left on nectarines.
2. For peaches, loosen the skin by dipping them in boiling water for 1 minute, then in cold water. Peel.
3. Cut the fruit in halves and remove the stones. Slice if desired.
4. Place the fruit in an ascorbic acid solution to prevent darkening during preparation. Drain well.

Hot pack

1. Add the fruit and syrup, juice or water to a large pot and bring to a boil.
2. Pack the hot fruit, cut side down, in hot jars, leaving 13 mm headspace.
3. Cover with hot syrup, juice or water, leaving 13 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Raw pack

1. Pack the raw fruit, cut side down, in hot jars, leaving 13 mm headspace.
2. Cover with hot syrup, juice or water, leaving 13 mm headspace.
3. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Pears

Boiling-water canning • Recipe 38

Canning type	Boiling water canning (method on page 15)
Pack method	Hot pack
Headspace	13 mm
Processing time	473 mL (16 oz) jars: 20 minutes
Altitude	Above 300 m, add the extra time from the Altitude table (page 15)

Use European-type pears. Asian pears need separate acidification and processing instructions; do not use this recipe for them.

Ingredients

- European-type pears
- Ascorbic acid solution, to prevent darkening (see Preventing darkening, page 60)
- Syrup (see Fruit syrups, page 60), juice or water

Preparation

1. Wash the pears. Peel, cut in halves lengthwise and core.
2. Place the pears in an ascorbic acid solution to prevent darkening during preparation. Drain well.

Hot pack

1. Add the pears and syrup, juice or water to a large pot and bring to a boil. Boil for 5 minutes.
2. Pack the hot pears in hot jars, leaving 13 mm headspace.
3. Cover with hot syrup, juice or water, leaving 13 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Plums

Boiling-water canning • Recipe 39

Canning type	Boiling water canning (method on page 15)
Pack method	Hot pack or raw pack
Headspace	13 mm
Processing time	473 mL (16 oz) jars: 20 minutes
Altitude	Above 300 m, add the extra time from the Altitude table (page 15)

Ingredients

- Firm, ripe plums
- Syrup (see Fruit syrups, page 60), juice or water

Preparation

1. Stem and wash the plums.
2. If the plums are to be canned whole, prick each side with a fork. Freestone varieties may be cut in halves and stoned.

Hot pack

1. Add the plums and syrup, juice or water to a large pot and bring to a boil. Boil for 2 minutes. Cover the pot and let stand for 20 to 30 minutes.
2. Pack the hot plums in hot jars, leaving 13 mm headspace.
3. Cover with hot syrup, juice or water, leaving 13 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Raw pack

1. Pack the raw plums firmly in hot jars, leaving 13 mm headspace.
2. Cover with hot syrup, juice or water, leaving 13 mm headspace.
3. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Rhubarb

Boiling-water canning • Recipe 40

Canning type	Boiling water canning (method on page 15)
Pack method	Hot pack
Headspace	13 mm
Processing time	473 mL (16 oz) jars: 15 minutes
Altitude	Above 300 m, add the extra time from the Altitude table (page 15)

Ingredients

- Rhubarb stalks
- Sugar: 120 mL per 950 mL of rhubarb

Preparation

1. Trim off the leaves. Wash the stalks and cut into 13-25 mm pieces.

Hot pack

1. Add the rhubarb and 120 mL sugar per 950 mL of rhubarb to a large pot. Let stand until juice appears.
2. Heat the rhubarb slowly to boiling.
3. Pack the hot rhubarb in hot jars, leaving 13 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Tomatoes in water

Boiling-water canning • Recipe 41

Canning type	Boiling water canning (method on page 15)
Pack method	Hot pack or raw pack
Headspace	13 mm
Processing time	473 mL (16 oz) jars: 40 minutes
Altitude	Above 300 m, add the extra time from the Altitude table (page 15)

Ingredients

- Smooth, firm, ripe tomatoes
- Bottled lemon juice, 15 mL per 473 mL (16 oz) jar, OR citric acid, 1/4 teaspoon (1.25 mL) per 473 mL (16 oz) jar (see Tomatoes and preserves in boiling-water mode, page 60)
- Canning or pickling salt, optional (see Tomato preparation, page 26)
- Water

Preparation

1. Wash the tomatoes.
2. Loosen the skins by dipping the tomatoes in boiling water for 1 minute, then in cold water.
3. Peel and remove the core. Leave whole or halve, or quarter large tomatoes.

Hot pack

1. Place the prepared tomatoes in a large pot and add just enough water to cover. Bring to a boil and boil gently for 5 minutes.
2. Add bottled lemon juice or citric acid to the hot jars.
3. Add salt, if desired.
4. Pack the hot tomatoes in the hot jars, leaving 13 mm headspace.
5. Fill the jars with the hot cooking liquid, leaving 13 mm headspace.
6. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Raw pack

1. Add bottled lemon juice or citric acid to the hot jars.
2. Add salt, if desired.
3. Pack the prepared tomatoes in the hot jars, leaving 13 mm headspace.
4. Fill the jars with boiling water, leaving 13 mm headspace.
5. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Tomatoes without added liquid

Boiling-water canning • Recipe 42

Canning type	Boiling water canning (method on page 15)
Pack method	Raw pack, without added liquid
Headspace	13 mm
Processing time	473 mL (16 oz) jars: 85 minutes
Altitude	Above 300 m, add the extra time from the Altitude table (page 15)

Ingredients

- Smooth, firm, ripe tomatoes
- Bottled lemon juice, 15 mL per 473 mL (16 oz) jar, OR citric acid, 1/4 teaspoon (1.25 mL) per 473 mL (16 oz) jar (see Tomatoes and preserves in boiling-water mode, page 60)
- Canning or pickling salt, optional (see Tomato preparation, page 26)

Preparation

1. Wash the tomatoes.
2. Loosen the skins by dipping the tomatoes in boiling water for 1 minute, then in cold water.
3. Peel and remove the core. Leave whole or halve.

Raw pack

1. Add bottled lemon juice or citric acid to the hot jars.
2. Add salt, if desired.
3. Fill the jars with the raw tomatoes, pressing until the spaces between them fill with juice. Leave 13 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Tomato juice

Boiling-water canning • Recipe 43

Canning type	Boiling water canning (method on page 15)
Pack method	Hot pack
Headspace	13 mm
Processing time	473 mL (16 oz) jars: 35 minutes
Altitude	Above 300 m, add the extra time from the Altitude table (page 15)

Ingredients

- Ripe, juicy tomatoes
- Bottled lemon juice, 15 mL per 473 mL (16 oz) jar, OR citric acid, 1/4 teaspoon (1.25 mL) per 473 mL (16 oz) jar (see Tomatoes and preserves in boiling-water mode, page 60)
- Canning or pickling salt, optional (see Tomato preparation, page 26)

Preparation

1. Wash the tomatoes and remove the stem ends.
2. Heat and crush the tomatoes using one of these methods:

● To prevent the juice from separating: quickly cut about 455 g of tomatoes into quarters and put them straight into a large pot. Heat immediately to boiling while crushing. Keep slowly adding and crushing freshly cut tomato quarters into the boiling mixture. Make sure the mixture boils constantly and vigorously while you add more tomatoes. Continue until the pot is three-quarters full, then simmer for 5 minutes.

● If juice separation is not a concern: simply slice or quarter the tomatoes into a large pot. Crush, heat and simmer for 5 minutes before juicing.

3. Press the heated juice through a sieve or food mill to remove the skins and seeds. Heat the juice again to boiling.

Hot pack

1. Add bottled lemon juice or citric acid to the hot jars.
2. Add salt, if desired.
3. Fill the hot jars with the hot tomato juice, leaving 13 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Tomato sauce

Boiling-water canning • Recipe 44

Canning type	Boiling water canning (method on page 15)
Pack method	Hot pack
Headspace	13 mm
Processing time	473 mL (16 oz) jars: 35 minutes
Altitude	Above 300 m, add the extra time from the Altitude table (page 15)

Ingredients

- Ripe, juicy tomatoes
- Bottled lemon juice, 15 mL per 473 mL (16 oz) jar, OR citric acid, 1/4 teaspoon (1.25 mL) per 473 mL (16 oz) jar (see Tomatoes and preserves in boiling-water mode, page 60)
- Canning or pickling salt, optional (see Tomato preparation, page 26)

Preparation

1. Prepare and press the tomatoes as for Tomato juice (Recipe 43, page 72), Preparation steps 1 to 3.
2. Heat in a large pot until the sauce reaches the consistency you want. Simmer until the volume is reduced by about one-third for thin sauce or by one-half for thick sauce.

Hot pack

1. Add bottled lemon juice or citric acid to the hot jars.
2. Add salt, if desired.
3. Pour the hot sauce into the hot jars, leaving 13 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Tomato salsa

Boiling-water canning • Recipe 45

Canning type	Boiling water canning (method on page 15)
Pack method	Hot pack
Headspace	13 mm
Processing time	473 mL (16 oz) jars: 15 minutes
Altitude	Above 300 m, add the extra time from the Altitude table (page 15)
Yield	About 16 to 18 jars of 473 mL (16 oz)

⚠ **CAUTION!** Wear plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes.

Ingredients

- 6,620 mL peeled, cored, chopped paste or plum tomatoes*
- 1,180 mL chopped onion
- 950 mL seeded, chopped long green chillies
- 120 mL seeded, finely chopped jalapeño peppers
- 6 cloves garlic, finely chopped
- 475 mL bottled lemon or lime juice
- 30 mL salt
- 15 mL black pepper

Optional ingredients:

- 40 mL dried oregano
- 30 mL ground cumin
- 30 mL fresh coriander

*This recipe works best with paste tomatoes, such as Roma. Slicing tomatoes, such as Beefsteak, require a much longer initial cooking time to achieve a desirable consistency.

Preparation

1. The jalapeño peppers do not need to be peeled. The skin of the long green chillies may be tough, so you may choose to peel them (steps 2 and 3).
2. To peel the chillies, wash and dry them, then slit each pepper along the side to allow steam to escape. Blister the skins by placing the peppers in a hot oven (200°C) or under a grill for 6 to 8 minutes until the skins blister.
3. Place the blistered peppers in a pan and cover with a damp cloth. Cool for several minutes, then peel off the skins.
4. Discard the seeds and chop the peppers.
5. Wash the tomatoes and dip them in boiling water for 30 to 60 seconds or until the skins split. Dip in cold water, slip off the skins and remove the cores.
6. Combine all ingredients except the oregano, cumin and coriander in a large pot. Bring to a boil, stirring frequently, then reduce the heat and simmer for 10 minutes.
7. Add the oregano, cumin and coriander, if desired, and simmer for another 20 minutes, stirring occasionally.

Hot pack

1. Ladle the hot salsa into hot jars, leaving 13 mm headspace.
2. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Apple butter

Boiling-water canning • Recipe 46

Canning type	Boiling water canning (method on page 15)
Pack method	Hot pack
Headspace	6 mm
Processing time	237 mL (8 oz) and 473 mL (16 oz) jars: 10 minutes
Altitude	Above 300 m, add the extra time from the Altitude table (page 15)
Yield	8 to 9 jars of 473 mL (16 oz)

Ingredients

- 3.63 kg apples
- 475 mL unfermented apple juice
- 475 mL vinegar (5% acidity)
- 530 mL sugar
- 590 mL packed brown sugar
- 30 mL ground cinnamon
- 15 mL ground cloves

Recommended apples include Jonathan, Winesap, Stayman, Golden Delicious, and McIntosh.

Preparation

1. Wash the apples. Remove the stems, then quarter and core the fruit.
2. Cook the apples slowly in the unfermented apple juice and vinegar until soft.
3. Press the fruit through a colander, food mill or strainer.
4. Cook the fruit pulp with the sugar and spices, stirring frequently.
5. To test for doneness, remove a spoonful and hold it away from steam for 2 minutes. It is done if the butter remains mounded on the spoon. Another way to tell when the butter is cooked enough is to spoon a small quantity onto a plate. When a rim of liquid does not separate around the edge of the butter, it is ready for canning.

Hot pack

1. Ladle the hot butter into hot jars, leaving 6 mm headspace.
2. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Grape jelly

Boiling-water canning • Recipe 47

Canning type	Boiling water canning (method on page 15)
Pack method	Hot pack
Headspace	6 mm
Processing time	237 mL (8 oz) and 473 mL (16 oz) jars: 10 minutes
Altitude	Above 300 m, add the extra time from the Altitude table (page 15)
Yield	About 8 jars of 237 mL (8 oz)

Use the specified standard pectin type. Powdered, liquid, low-sugar and differently formulated products are not interchangeable.

Ingredients

- 1,180 mL grape juice (about 1.59 kg grapes and about 240 mL (8 oz) water)
- 50 g standard powdered pectin
- 1,660 mL sugar

Preparation: juice

1. Sort, wash and remove the stems from fully ripe grapes.
2. In a large pot, crush about 1.59 kg of grapes and add just enough water to cover the grapes, about 240 mL (8 oz).
3. Cover and bring to a boil on high heat. Reduce the heat and simmer for 10 minutes.
4. Pour the contents of the pot into a damp jelly bag and suspend the bag to drain the juice into a large bowl.
5. Allow the juice to drain undisturbed overnight in a cool place. Strain through two thicknesses of damp cheesecloth to remove any crystals that have formed.

Preparation: jelly

1. In a large pot, combine the juice and pectin; stir well.
2. Place on high heat and, stirring constantly, bring quickly to a full rolling boil that cannot be stirred down.
3. Add the sugar, continue stirring, and heat again to a full rolling boil. Boil hard for 1 minute.
4. Remove from the heat; skim off the foam quickly.

Hot pack

1. Immediately ladle the hot jelly into hot jars, leaving 6 mm headspace.
2. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Rhubarb strawberry jam

Boiling-water canning • Recipe 48

Canning type	Boiling water canning (method on page 15)
Pack method	Hot pack
Headspace	6 mm
Processing time	237 mL (8 oz) and 473 mL (16 oz) jars: 10 minutes
Altitude	Above 300 m, add the extra time from the Altitude table (page 15)
Yield	About 7 or 8 jars of 237 mL (8 oz)

Use the specified standard pectin type. Powdered, liquid, low-sugar and differently formulated products are not interchangeable.

Ingredients

- 240 mL cooked red-stalked rhubarb (about 454 g rhubarb and 60 mL (2 oz) water)
- 590 mL crushed strawberries (from about 1,420 mL whole berries)
- 1,540 mL sugar
- 90 mL standard liquid pectin

Preparation: fruit

1. Wash the rhubarb and slice thin or chop; do not peel. Add the water, cover and simmer until the rhubarb is tender, about 1 minute.
2. Sort and wash fully ripe strawberries; remove the stems and caps. Crush the berries.

Preparation: jam

1. Measure the prepared rhubarb and strawberries into a large pot. Add the sugar and stir well.
2. Place on high heat and, stirring constantly, bring quickly to a full rolling boil that cannot be stirred down. Boil hard for 1 minute, stirring constantly.
3. Remove from the heat and stir in the pectin. Skim the foam, if necessary.

Hot pack

1. Immediately ladle the hot jam into hot jars, leaving 6 mm headspace.
2. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Quick fresh-pack dill pickles

Boiling-water canning • Recipe 49

Canning type	Boiling water canning (method on page 15)
Pack method	Raw pack (fresh cucumbers in hot pickling liquid)
Headspace	13 mm
Processing time	473 mL (16 oz) jars: 10 minutes
Altitude	Above 300 m, add the extra time from the Altitude table (page 15)
Yield	About 7 to 9 jars of 473 mL (16 oz)

Ingredients

- 3.63 kg 75-125 mm pickling cucumbers
- 7,570 mL (256 oz) water
- 300 mL canning or pickling salt (divided)
- 1,420 mL vinegar (5% acidity)
- 60 mL sugar
- 1,890 mL (64 oz) water
- 30 mL whole mixed pickling spice
- 45 mL whole mustard seed (1 teaspoon (5 mL) per 473 mL (16 oz) jar)
- 14 heads of fresh dill (1½ heads per 473 mL (16 oz) jar) OR
- 70 mL dill seed (1 1/2 teaspoons (7.5 mL) per 473 mL (16 oz) jar)

Preparation

1. Wash the cucumbers. Cut a 2 mm slice off the blossom end and discard it, but leave 6 mm of stem attached.
2. Dissolve 180 mL salt in 7,570 mL (256 oz) water. Pour over the cucumbers and let stand for 12 hours. Drain.
3. In a large pot, combine the vinegar, 120 mL salt, sugar and 1,890 mL (64 oz) water. Add the mixed pickling spices tied in a clean, white cloth. Heat to boiling.

Raw pack

1. Fill the hot jars with the cucumbers.
2. Add 1 teaspoon (5 mL) mustard seed and 1½ heads fresh dill (or 1 1/2 teaspoons (7.5 mL) dill seed) per 473 mL (16 oz) jar.
3. Cover with boiling pickling liquid, leaving 13 mm headspace.
4. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Your batch notes

Record the recipe, jar size, mode, time and any interruption. A record does not establish that an incomplete process was safe.

Batch detail	Record
Date	
Recipe	
Jar size and number	
Mode and processing time	
Location and elevation	
Start and finish	
Error or interruption	
Seal check and storage	

Notes

12QT Digital Pressure Canner

Model LYVN-DPC12

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