

# Canning Procedure

*Directions: Copy the canning procedure card below onto card stock (or print, cut out, and tape onto an index card or piece of card stock).*

## **CANNING PROCEDURE FOR JAMS, JELLIES AND PRESERVES**

**Step 1.** Wash jelly glasses or jars in warm soapy water. Rinse with hot water. Keep hot until ready to use. Wash jar lids according to manufacturer's directions.

**Step 2.** Prepare jam or jelly according to directions in recipe.

**Step 3.** Pour hot jelly mixture into hot glasses to within 1/2 inch of top.

**Step 4.** Pour preserves and soft jams into canning jars filling to top. Wipe top and threads of jar with clean damp cloth. Place lids atop, sealing compound next to jar rim and seal immediately. Screw the metal bands down tightly.

**Step 5.** Let jams and jellies cool on rack or thick cloth overnight. Cover jelly glasses with metal or paper lids. Store jar in cool, dry, dark place.

