

## Water Bath Canning

Home canning can be fun and easy using your Granite•Ware® canner. Use quality ingredients, follow directions, use tested recipes and anyone can be a successful home canner.

Canning is simply fruits or vegetables packed into canning jars, which are fitted with self sealing lids and heated to a temperate that kills dangerous organisms that could cause food spoilage in the jars. A water bath canner's use is limited to fruits, tomatoes, pickles, relishes, jams, jellies and marmalades. The high acid levels in these foods make it safe to can them in boiling water, whereas most vegetables are low in acid and need to be processed in a pressure canner which produces much higher temperatures.

The right equipment is essential to ensure a quality product. This includes your Granite•Ware® canner and jar rack, a jar lifter, a wide mouth funnel, canning jars and lids. Use only standard canning jars and lids, and inspect carefully for chips or cracks. Lids are designed for one time use. Screw bands can be reused if they are in good condition, not bent or rusted.

Wash all items before first use. Avoid striking the canner on a hard surface because the porcelain may chip. The handles get hot so use mitts or potholders. Do not use on glass cook tops, as some do not generate enough heat to safely can, but Granite•Ware® is safe to use on all other heat sources. Heat cookware with at least one inch liquid and let contents cool before moving. Never lift the pot when it is full of water and jars. Do not add vinegar to the canning water. Granite•Ware® is dishwasher safe (on pots 12qt or smaller), metal tool safe and free of any harmful chemicals.

Thoroughly wash lids, bands, and jars in hot sudsy water, rinse. Dry bands. Heat jars and lids in hot water, approximately 180 degrees, prior to filling. Fill canner with water as indicated below, position rack and begin to heat.

Size Of Canner	Amount Of Water
4 ½ pint jar canner	3 inches of water
4 pint jar canner	3 ½ inches of water
7 pint jar canner	4 inches of water
7 quart jar canner	4 ½ inches of water

Fill hot jars with prepared recipe. Leave recommended headspace according to recipe.

Wipe jar rims with a clean damp cloth. Position heated lid on jar with screw band, according to the manufacturer's directions.

Place each jar into canner rack, prior to water reaching a boil and lower rack. Water should be 1 to 2 inches over jar tops. Add additional hot water if needed. Cover canner. Process jars according to your recipe; start timing when water begins to boil. After processing, lift rack and hook over rim. Remove jars from canner with your jar lifter. Do not carry jars in canner rack. Set jars on a towel to cool for 12 to 24 hours.

When jars are cool, test for a seal by pressing down on center of lid. If lid center does not flex up and down the lid is sealed. Removed bands, label and store in a cool, dry, dark place.

Canning is not difficult, but must be done precisely to ensure successful preservation and safety. Proper timing and temperature are crucial for safe canning; assuring microorganisms that cause food to spoil are killed.

Follow the directions for each recipe exactly and inspect each jar carefully before serving. If the food doesn't look or smell right, appears moldy, foamy or murky or the seal is broken, don't use it. Discard it without tasting.

For further information refer to the Ball Blue Book Guide to Home Canning, Freezing & Dehydration.

Note: This canner is designed and manufactured for water bath canning. It is not recommended for other use.

## Envasado En Baño De Agua Caliente

Envasar en casa puede ser una tarea fácil y divertida cuando utiliza su envasador Granite•Ware®. Si utiliza ingredientes de calidad, sigue las instrucciones al pie de la letra, y usa recetas adecuadas... ¡Cualquiera puede envasar en casa con todo éxito!

Envasar es simplemente almacenar frutas y vegetales en frascos de vidrio, los cuales se tapan y sellan, y luego se calientan a una temperatura que destruye cualquier organismo que pudiese hacer que los alimentos se hechen a perder. El envasado en baño de agua caliente se limita a frutas, tomates, pepinillos, curtidos, jaleas, y mermeladas. Estos alimentos pueden envasarse en agua hirviendo con seguridad, debido a sus altos niveles de acidez. La mayoría de vegetales poseen un bajo nivel de acidez y, por lo tanto, deben ser envasados a presión, proceso que produce temperaturas much más altas.

Un equipo adecuado es clave para asegurar la calidad del producto. Esto incluye su envasador Granite•Ware®, parrilla para los frascos, gancho alizador, embudo con boca ancha, frascos para envasar, y tapaderas. Utilice únicamente frascos y tapaderas para envasar estándares, y asegúrese de inspeccionarlos cuidadosamente para ver si están astillados o rajados. Las tapaderas están diseñadas para ser utilizadas sólo una vez. Los sellos de rosca pueden volver a utilizarse únicamente si se encuentran en buenas condiciones, y si no están doblados u ozidados.

Lavar todos los artículos antes de usar. Evitar el golpeo de la olla contra una superficie dura para no dañar el esmalte. Usar agarradores porque las asas se calientan. No utilizar placas de cocción vitrocerámica porque no generan suficiente calor para enlazar de manera segura, pero el uso es muy seguro con otras fuentes de calor. Calentar la olla con un mínimo de 2.54 cm de líquido y deje enfriar el contenido antes de moverlo. Nunca levantar la olla cuando está llena de agua y conservas. Granite•Ware®