



# Pressure Canning Bullet Instructions

- Prepare jars, lids, rings. They should be clean and sanitized.
- Apply a thin film of olive oil or petroleum jelly onto the top edge of the canner where the lid and the base meet.
- Place 3 inches of water in the canner.
- Prepare the food and liquid according to the recipe.
- Fill the jars, leaving 1 inch of headspace.
- Remove bubbles and wipe rims clean.
- Adjust lids and rings, but not too tight.
- Load the jars into the canner. Do not overload.
- Check the lid to make sure the openings for the vent pipe and the pressure dial gauge will let steam pass through.
- Fasten the lid securely on canner.
- Turn the heat on high (if using a propane burner do not let the flames up the side of the pot).



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- Exhaust steam and let it flow for 10 minutes, making note of the end time.
- Place weight or close petcock.
- Let pressure build. You will know when it happens, the weight will start rocking and the dial on the gauge moves.
- Start timing once your canner is at the desired pressure, make note of the end time.
- Adjust the heat to keep the pressure stable. If you go below your recommended pounds of pressure, you must begin the processing time again!
- When the timing is complete, turn the element off. Wait until the canner is fully depressurized. How will you know? Nudge the weight to see if steam spurts out; if there is no steam, remove the weight. This is going to take a while; at least 15-30 minutes.
- When fully depressurized, remove the weight. Wait 2 - 10 minutes after.
- Open the lid away from you.
- Lift the jars, keeping them upright, place on heavy towel or mat.
- Allow the jars to cool undisturbed for 24 hours then check seals and label the jars.
- Don't forget to wash & dry the canner, gasket & lid so they will be ready for use next time.

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