



Sterilizing Canning Jars

Canning vegetables and homemade goodies for your family is much easier today than back in the day of our grandmothers. We live in a new age that makes this once tedious chore a breeze. Try one of the following easy methods.

Jars:

Run the jars through a short cycle on your dishwasher. (My favorite method)

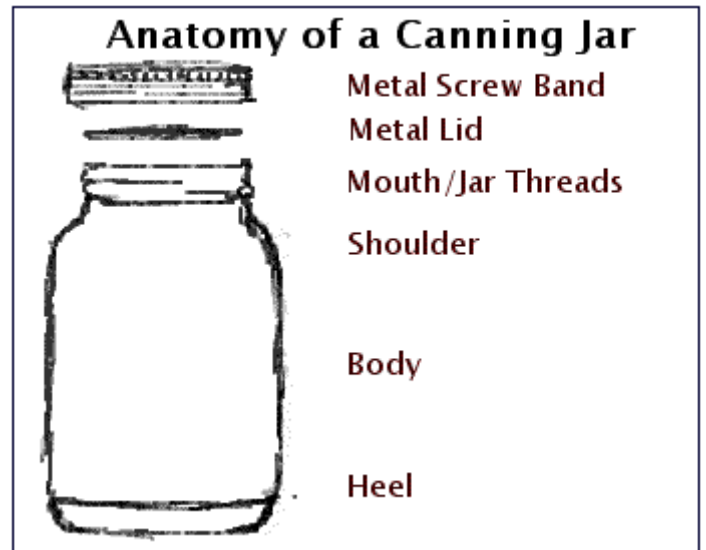
Place them in a large pot (12 quart) of water on top of a steaming rack (so they don't touch the bottom of the pan), and bring the water to a boil for 10 minutes.

Rinse out the jars, dry them, and place them, without lids, in a 200°F oven for 10 minutes.

Lids:

Place metal Lids and screw bands in hot boiling water. Use as needed during canning process.

Canning Equipment:



Jar Sizes:

