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HOME CANNING

Vegetables

INTO THE PRESSURE CANNER



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- Have an inch of boiling water in the canner. Don't crowd jars on rack.



- Fasten cover carefully. Let steam pour steadily from open pet cock for 7 minutes.



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- Now shut the pet cock.

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- When pressure reaches 10 pounds (for beans) start counting time.
- Time's up! Turn off heat or slide canner away from heat.



*Keep
pressure
steady*

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