

## Questions and Answers

### Is it safe to can my own recipe?

Recipes need to be scientifically tested to determine safe processing times and pressures. USDA approved canning recipes should be followed.

### If the lid does not seal, what should I do?

Examine the rim of the jar for nicks. If nicks are found the food should be transferred to a new jar. The jar must be processed using the full time and pressure requirements in the recipe. The quality of the item may be better preserved by freezing the item instead of reprocessing it.

### How long after processing something can it be rebottled and reprocessed?

### Is blanching necessary when freezing vegetables?

Yes, blanching cleanses and slows or stops enzymes which cause a loss flavor, and texture and color changes.

### Is it safe to can dairy products?

No

### Can tomatoes be canned after they have frozen?

Yes, tomatoes can be canned after they have frozen if you process them before they thaw. This is the same for apples

### At what pressure should I can?

In Weber County the adjustment for altitude requires processing at 12 ½ lbs.

Altitude (Feet)	Weighted Gauge	Dial Gauge
1,000-2,000	15 lbs	11 lbs
2,001-4,000	15 lbs	12 lbs
4,001-6,000	15 lbs	13 lbs
6,001-8,000	15 lbs	14 lbs

### What do I do if my jam/jelly did not set up?

You can remake your jam/jelly and reprocess.

#### To Remake with Powdered Pectin

For each quart of jelly, mix ¼ cup sugar, ½ cup water, 2 tablespoons bottled lemon juice, and 4 teaspoons powdered pectin. Bring to a boil while stirring. Add jelly and bring to a

rolling boil over high heat, stirring constantly. Boil hard ½ minute. Remove from heat, quickly skim foam off jelly, and fill sterile jars, leaving ¼-inch headspace. Adjust new lids and process as recommended in water bath for correct altitude.

#### **To Remake with Liquid Pectin**

For each quart of jelly, measure ¾ cup sugar, 2 tablespoons bottled lemon juice, and 2 tablespoons liquid pectin. Bring jelly only to boil over high heat, while stirring. Remove from heat and quickly add the sugar, lemon juice, and pectin. Bring to a full rolling boil, stirring constantly. Boil hard for 1 minute. Quickly skim off foam and fill sterile jars, leaving ¼-inch headspace. Adjust new lids and process as recommended in water bath for correct altitude.

#### **To Remake without Added Pectin**

For each quart of jelly, add 2 tablespoons bottled lemon juice. Heat to boiling and boil for 3 to 4 minutes. Remove from heat, quickly skim off foam, and fill sterile jars, leaving ¼-inch headspace. Adjust new lids and process as recommended in a water bath for correct altitude adjustment.

#### **Can I freeze corn on the cob?**

Yes, corn on the cob should be blanched and wrapped individually for freezing.

#### **Can pumpkin butter and mashed or pureed squash be canned?**

No, it is not recommended to can these products due to the thickness variability in batches.

<http://extension.usu.edu/weber/files/uploads/Canning%20Pumpkin%20Butter.pdf>

#### **What dill substitutions can I make in pickles?**

For each quart try 3 heads of fresh dill or 1 to 2 Tbsp dill seed or dill weed