

Fill the Mirro Pressure Cooker Canner

Place the jar rack in the bottom of the canner and add 2 to 3 inches of hot water to the Mirro pressure canner. Place the jars in the rack to protect them during cooking. The number of jars to process at a time depends on the size of the jars and the pressure cooker canner. Do not crowd the pressure canner; allow room between the jars. Check that the lid gasket is properly seated and fasten the lid on the canner.

Heat the Pressure Canner

Heat the Mirro pressure canner over high heat until steam flows from the vent. Allow the steam to flow from the canner for 10 minutes to exhaust the air from the canner.

Time the Process

Place the weight on the pressure cooker canner or close the petcock and bring the canner up to pressure. Pressure is reached when the weight rocks at a rate of approximately two to three times per minute. Maintain the pressure while timing the canning process according to instructions in the recipe. If the pressure drops, bring the canner back up to pressure and begin timing again from the beginning. The canner must stay at the required pressure for the entire time required. Canning time varies with different fruits and vegetables, use the time in the recipe, or check [current recommendations for pressure canning times](#).

Cool the Canner

When the canning time is completed, remove the pressure canner from the heat and allow the canner to depressurize naturally. Do not try to rush the cooling process by placing the canner under running water. Bringing the pressure down too quickly may break the jars inside.

When the hissing stops, remove the weight from the lid. Allow the Mirro pressure canner to cool for another two to five minutes or until the lid lock disengages. Open the lid and remove the jars from the pressure canner. Place the hot jars on a towel or rack to cool. The seals will pop as the jars cool. Check the jar seals. Refrigerate any jar that does not seal when cooled and use immediately.

Clean the Mirro Pressure Canner

Wash all parts of the canner in hot, soapy water. Dry the canner and inspect the seals before re-assembling the canner for storage.