

OUR MUST-HAVE LIST OF CANNING EQUIPMENT & SUPPLIES

If you are not familiar with the water bath canning method watch our [water bath canning video workshop](#). Always make sure you are following all safety guidelines outlined by the [USDA](#) when canning anything.

CANNING IS GOOD, CANNING IS GREAT.

There's something special about a fresh jar of homemade jam in the winter - toasting some fresh bread, sipping a hot beverage and heading out to meet the [what](#) about biting into a crispy pickle from those extra cucumbers or green beans you harvested over summer? Sometimes it's that tasty snack that gets you the day

With the right canning equipment and knowledge, you can taste the flavors of any season all through the year

WHAT ARE THE TOOLS? WHAT DO I NEED?

Canning fruits and vegetables is a wonderful skill to learn. What are the tools to get started you ask?

We've decided to put together a list of our favorite home canning supplies just for you. So here is the Mountain Feed must-have equipment list for canning with a few extras thrown in there for good measure. Happy canning!

1) CANNING JARS & LIDS

Home canning jars come in all shapes and sizes. Choose canning jars that are appropriate for the items you are canning. If you plan on storing your canned goods in your pantry for yourself, choose canning jars that are economical, functional and well made.

If you are planning on gifting some of the items you can, you might choose canning jars that are more decorative. We offer canning jars from Weck, Quattro Le Parfait, Ball, Kerr and a few more.

Some canning jars have a one-piece lid while others have a two-piece lid/band solution. There are also reusable canning lids that can be used over and over to use the right sized lid for your canning jar.

See our entire selection of canning jars in lids in the [Home Canning Department](#).

2) CANNING TOOLS/UTENSILS

In our opinion, the must-have tools in your canning equipment stash should be:

- A plastic or stainless steel canning funnel
- A stainless steel ladle
- A canning jar lifter with rubber grips
- A good pair of kitchen tongs
- Magnetic lid lifter and bubble remover

Many of these items come in canning utensil kits! View our entire selection of home canning tools.

3) A COOKER OR CANNER!

Canning can be done in any large pot with the addition of a canning rack but we prefer using a canner specifically made for home canning. Canners come in many sizes and with or without canning racks. Some canners even come as kits with all the tools you need for canning included.

Water bath canners are great for beginners because they are not too expensive. Pressure canners are excellent for more advanced canning and sometimes called pressure cookers.

View all of our canners and cookers!

4) GOOD KITCHEN TOWELS

Good towels are a must-have for most any project in the kitchen, but especially for canning! Use a clean kitchen towel to set hot jars on the counter while you use a clean towel to wipe the rim of your jars before sealing them.

5) A GOOD HOME CANNING BOOK

Books are excellent for quick-reference in the kitchen on processing times and recipes. Choose a canning book that has recipes for the types of foods you want to can and which has complete instructions on canning methods

There are many different canning books to choose from - [here's one we recommend](#).

6) A FOOD MILL OR FOOD STRAINER

Food mills and food strainers are a quick and convenient way to grind or puree foods for canning. These items are not necessary for canning, just another tool we find useful. Especially when making homemade applesauce. Blenders or food processors can do the same job but those use electricity.

Here's a reliable food mill we love.

WHAT ARE YOU WAITING FOR? GET CANNING AND SAVOR THOSE FLAVORS OF SUMMER!

There are many brands and options when it comes to canning equipment. We offer a variety of items based on our experience with the quality of the items. If you want to purchase items made in the U.S.A. Ball has a whole line of products (which we offer) that are made in the U.S.A and are excellent quality. There are also All-Brand Pressure Canners - one of the best in the business.

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OVER TO YOU...

It's part of our mission here at Mountain Feed to help you make delicious, sustainable, homemade food, more often. Stop by and say hello on Facebook, Twitter, Instagram or Pinterest. Or, as always, you can do it the old-fashioned way and come by the store to speak with one of our in-house experts.

Keeping a great journal makes delicious results! Get inspired by new recipes, expert articles and homemade food adventures in our [Monthly Journal](#)

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