

Canning Meat in Cans

Equipment and Supplies

Pressure canner:

Use a pressure canner that is at least 10 quarts in capacity and has a pressure gauge that reads 10 to 15 pounds per square inch.

Can sealer:

Use a can sealer that is designed for use with the type of can you are using. Do not use a sealer that is designed for use with a different type of can.

Cans and lids:

Use 1/2 pint (101/2 oz) or 1 pint (200.2 oz) cans. Do not use cans that are dented, rusted, or otherwise damaged. Do not use cans that have been previously used for food.

Meat:

Use 1 pound of meat per can. Do not use meat that is spoiled, rancid, or otherwise unfit for consumption. Do not use meat that has been previously cooked or canned. Do not use meat that has been previously frozen.

Salt:

Use 1/2 teaspoon of salt per can. Do not use salt that is iodized or otherwise treated.

Other items:

Use a clean, dry cloth to wipe the outside of the can before sealing. Use a clean, dry cloth to wipe the inside of the can before filling.

Use a clean, dry cloth to wipe the lid before sealing. Use a clean, dry cloth to wipe the lid after sealing. Use a clean, dry cloth to wipe the can after sealing.

Method

1. Prepare the meat according to the recipe. Cut the meat into 1/2 inch cubes. Do not use meat that is spoiled, rancid, or otherwise unfit for consumption. Do not use meat that has been previously cooked or canned. Do not use meat that has been previously frozen.
2. Pack the meat into the can, leaving 1/2 inch of headspace. Add 1/2 teaspoon of salt per can. Do not use salt that is iodized or otherwise treated. Seal the can according to the manufacturer's instructions. Exhaust the can to 170°F. Process the can in a pressure canner for 10 minutes.

6. Important: Exhaust open cans to 170°F.

Exhausting open cans to 170°F is important to ensure the safety of the food. This is done by allowing the steam to escape from the can until the temperature inside the can reaches 170°F. This can be done by holding the lid of the can over a flame or by holding the lid over a pot of boiling water.

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- 11. \dots 11 \dots 10- \dots
- 12. \dots

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Dial gauge canner, \dots 11 pounds pressure

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- 1/2- \dots (\dots 0 / 200.2) \dots 0 \dots
- (\dots 2,001- ,000 \dots 12 \dots)
- \dots ,001 ,000 \dots 1 \dots
- \dots ,001 ,000 \dots 1 \dots)

Weighted gauge canner, \dots 10-pound weight

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- 1- \dots (\dots 01 / 0) \dots
- \dots (\dots 0 / 200.2) \dots 0 \dots
- (\dots 1,000 \dots 1 - \dots)

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- 1 \dots
- 1 \dots (\dots 2 \dots)
- \dots 0
- \dots)
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