

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 up to 15 pounds per square inch (psi).

Can sealer:

Use a can sealer that is designed for use with pressure canners. The sealer should be able to seal cans that are 10 quarts or larger in capacity.

Cans and lids:

Use 10 quart (101/0) or 200.2 quart (200.2) cans. The cans should be made of aluminum or steel and should be in good condition. Do not use cans that are dented, rusted, or otherwise damaged. Use new lids for each can.

Meat:

Use 1-1/2 pounds of meat per can. The meat should be lean and should be cut into 1/2 inch cubes. Do not use ground meat. Do not use meat that has been previously cooked or frozen. Do not use meat that has been marinated in oil or vinegar. Do not use meat that has been marinated in a liquid that contains alcohol.

Salt:

Use 1/2 teaspoon of salt per can. The salt should be added to the meat before it is packed into the can.

Other items:

Use a clean, dry cloth to wipe the outside of the cans before sealing them. Use a clean, dry cloth to wipe the inside of the canner before packing the cans.

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Method

1. Cut the meat into 1/2 inch cubes. Add 1/2 teaspoon of salt to the meat.
2. Pack the meat into the can. Do not pack the meat too tightly. Leave a 1/2 inch space at the top of the can. Seal the can.

Use a clean, dry cloth to wipe the outside of the cans before sealing them. Use a clean, dry cloth to wipe the inside of the canner before packing the cans.

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

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

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Dial gauge canner, \dots 11 pounds pressure

- \dots 0-2,000 \dots
- 1- \dots (\dots 01 / 0) \dots
- 1/2- \dots (\dots 0 / 200.2) 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

- \dots 0 1,000 \dots
- 1- \dots (\dots 01 / 0) \dots
- \dots (\dots 0 / 200.2) 0 \dots
- (\dots 1,000 \dots 1 - \dots)
- 1 \dots
- 1 \dots
- \dots (\dots 2 \dots) 0
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- \dots
- \dots