



HYG-5330-09

# Canning Meat, Poultry, and Game

The flavor and texture of the final meat, poultry, or game product depends on how the meat is handled following slaughter. If you slaughter your own meat, contact your county Extension educator for information. Use only meat from healthy, disease-free animals. The meat should be chilled without delay to 40 degrees F (or lower to prevent spoilage. To hold longer than a few days, freeze at 0 degrees F or lower until canning time. Rinse poultry thoroughly in cold water and drain. Handle meat rapidly and keep everything that touches the meat clean. Debone red meats. Trim off all gristle, bruised spots, and excess fat before canning. Any fat left on the meat may affect sealing. *Meat, poultry, and game are low-acid foods and must be processed in a pressure canner at 10 to 15 pounds of pressure per square inch (psi) for safety.* See Tables 1, 2, and 3 for processing times for all meat types and stock. Meat can be packed either raw or cooked. Pack meat loosely into clean canning jars. Keep precooked meat hot while packing and cover with boiling liquid. Salt adds flavor, but is not necessary for preservation. **When ready to serve, boil canned meat and poultry 10 minutes before you taste it—even if it looks and smells all right.**

If this is your first time canning, it is suggested that you read “Canning Basics” for instructions on filling and processing recommendations.

## Poultry, Rabbit, or Squirrel

Choose freshly killed and dressed, healthy animals. Large chickens are more flavorful than fryers. Dressed poultry should be chilled for 6 to 12 hours before canning. Dressed rabbits or squirrels should be soaked 1 hour in water containing 1 tablespoon of salt per quart, then rinsed. Remove excess fat. Cut the poultry, rabbit, or squirrel into suitable sizes for canning. Can with or without bones.

### Hot Pack

Boil, steam, or bake meat until about two-thirds done. If desired, add 1 teaspoon salt per quart. Fill jars with meat pieces and boiling broth, leaving **1¼-inch headspace**.

### Raw Pack

If desired, add 1 teaspoon salt per quart. Fill jars loosely with raw meat pieces, leaving **1¼-inch headspace**. **Do not add liquid.** Adjust lids and process.

**Table 1. Recommended processing times for POULTRY, RABBIT, or SQUIRREL**

Style of pack	Process time	Canner pressure		
		Dial gauge	Weighted gauge	
		0–2,000 ft.	0–1,000 ft.	1,000+ ft.
Style of pack: hot and raw				
Without bones				
Pints	75 min	11 lb	10 lb	15 lb
Quarts	90 min	11 lb	10 lb	15 lb
With bones				
Pints	65 min	11 lb	10 lb	15 lb
Quarts	75 min	11 lb	10 lb	15 lb

## Bear, Beef, Lamb, Pork, Veal, and Venison

### Strips, Cubes, or Chunks

Choose quality chilled meat. Remove excess fat. Soak strong-flavored wild meats for 1 hour in water containing 1 tablespoon of salt per quart. Rinse. Remove large bones.

### Hot Pack

Precook meat until rare by roasting, stewing, or browning in a small amount of fat. If desired add 2 teaspoons of salt per quart to the jar. Fill jars with meat; add boiling

broth, meat drippings, water, or tomato juice, leaving **1-inch headspace**.

### Raw Pack

If desired, add 2 teaspoons of salt per quart. Fill with raw meat pieces, leaving **1-inch headspace**. Do not add liquid. Adjust lids and process.

### Ground or Chopped Meat

Choose fresh, high-quality, chilled meat. **Avoid flavoring sausage with sage; canning may cause a bitter, off-flavor.** If desired, add 1 part high-quality pork fat to 3 or 4 parts venison before grinding. Shape chopped meat into patties or balls or cut cased sausage into 3- to 4-inch links. Cook until lightly browned. Ground meat may be sauteed without shaping. Remove excess fat and fill jars. Add boiling meat broth, tomato juice, or water, leaving **1-inch headspace**. If desired, add 2 teaspoons of salt per quart. Adjust lids and process.

**Table 2. Recommended processing times for BEAR, BEEF, LAMB, PORK, VEAL, and VENISON**

Style of pack	Process time	Canner pressure		
		Dial gauge	Weighted gauge	
		0–2,000 ft	0–1,000 ft	1,000+ ft
Strips, cubes, or chunks of meat Style of pack: hot and raw				
Pints	75 min	11 lb	10 lb	15 lb
Quarts	90 min	11 lb	10 lb	15 lb
Ground or chopped meat Style of pack: hot only				
Pints	75 min	11 lb	10 lb	15 lb
Quarts	90 min	11 lb	10 lb	15 lb

## Making Your Own Stock

### Red Meat

Saw or crack freshly trimmed beef bones to help draw out flavor. Rinse bones, cover with water, cover pot, and simmer 3 to 4 hours. Remove meat from bones. Chill broth, skim off fat, and return meat to broth. Reheat broth and meat to boiling. Fill jars, leaving **1-inch headspace**. Adjust lids and process.

### Poultry

Place carcass bones in a large stockpot and cover with water. Cover pot and simmer 30 to 45 minutes or until meat can be easily stripped from bones. Chill broth and skim off fat. Strip meat, discard excess skin and fat, and return meat to broth. Reheat to boiling and fill jars. Leave **1-inch headspace**. Adjust lids and process.

**Table 3. Recommended processing times for MEAT STOCK**

Style of pack	Process time	Canner pressure		
		Dial gauge	Weighted gauge	
		0–2,000 ft	0–1,000 ft	1,000+ ft
Meat stock Style of pack: hot only				
Pints	20 min	11 lb	10 lb	15 lb
Quarts	25 min	11 lb	10 lb	15 lb

## References

National Center for Home Food Preservation. (2006). University of Georgia. Retrieved August 11, 2008, from <http://www.uga.edu/nchfp/>

Revised by Beth Gaydos and LuAnn Duncan, Extension Educators, 2008. Reviewed by Lydia Medeiros, Ph.D., R.D., Extension Specialist, Ohio State University Extension.

Information Compiled by Lana Hardy, Extension Educator, Lawrence County.

## EMPOWERMENT THROUGH EDUCATION

Visit Ohio State University Extension's web site "Ohioline" at: <http://ohioline.osu.edu>

Ohio State University Extension embraces human diversity and is committed to ensuring that all research and related educational programs are available to clientele on a nondiscriminatory basis without regard to race, color, religion, sex, age, national origin, sexual orientation, gender identity or expression, disability, or veteran status. This statement is in accordance with United States Civil Rights Laws and the USDA.

Keith L. Smith, Ph.D., Associate Vice President for Agricultural Administration and Director, Ohio State University Extension

TDD No. 800-589-8292 (Ohio only) or 614-292-1868