

HYG-5330

Food Preservation: Canning Meat, Poultry, and Game

Table 1. Recommended Processing Times for Poultry, Rabbit, or Squirrel.

Style of Pack	Jar Size	Process Time (in minutes)	Canner Pressure: Dial Gauge (0–2,000 ft)	Canner Pressure: Weighted Gauge (0–1,000 ft)	Canner Pressure: Weighted Gauge (1,000+ ft)
Hot or Raw (without bones)	Pints	75	11 lb	10 lb	15 lb
	Quarts	90			
Hot or Raw (with bones)	Pints	65	11 lb	10 lb	15 lb
	Quarts	75			