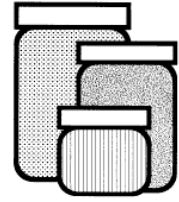


Selecting, Preparing and Canning Meat

Chicken or Rabbit

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



Hot pack- Boil, steam or bake meat until about two-thirds done. Add 1 teaspoon salt per quart to the jar, if desired. Fill jars with pieces and hot broth, leaving 1-1/4 inch headspace.

Raw pack- Add 1 teaspoon salt per quart, if desired. Fill jars loosely with raw meat pieces, leaving 1-1/4 inch headspace. Do not add liquid.

Table 1. Recommended process time for Chicken or Rabbit in a <i>dial-gauge pressure canner</i> .						
Canner Pressure (PSI) at Altitudes						
Style of Pack	Jar Size	Process Time	0-2,000 ft	4,001-6,000 ft	4,001-6,000 ft	6,001-8,000 ft
Without Bones:						
Hot and Raw	Pints	75 minutes	11 lb	12 lb	13 lb	14 lb
	Quarts	90 minutes	11	12	13	14
With Bones:						
Hot and Raw	Pints	65 minutes	11 lb	12 lb	13 lb	14 lb
	Quarts	75 minutes	11	12	13	14

Table 2. Recommended process time for Chicken or Rabbit in a <i>weighted-gauge pressure canner</i> .				
Canner Pressure (PSI) at Altitudes				
Style of Pack	Jar Size	Process Time	0-1,000 ft	Above 1,000 ft
Without Bones:				
Hot and Raw	Pints	75 minutes	10 lb	15 lb
	Quarts	90 minutes	10	15
With Bones:				
Hot and Raw	Pints	65 minutes	10 lb	15 lb
	Quarts	75 minutes	10	15

