Chicken or Rabbit\n

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Please read Using Pressure Canners before beginning. If this is your first-time canning, it is recommended that you read Principles of Home Canning.\n

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Procedure\n

Choose freshly killed and dressed, heathy 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 into its suitable size parts for fitting into your jars leaving required headspace. Can with or without bones. The hot pack is preferred for best liquid cover and quality during storage. Natural poultry fat and juices are usually not enough to cover the meat in raw packs.\n

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Hot pack\n

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.\n

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Raw pack\n

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.\n

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Adjust lids and process following the recommendations in Table 1 or Table 2 according to the canning method used.\n