Ingredients: Fish, Canning salt\n

First, clean your fish. You'll need to remove the head, tail, and all fins and scales. Wash well and split fish lengthwise. Cut fish into jar-length pieces.\n

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Large piece of fish. Washing fish. Cutting fish. Soak your fish in a salty brine for 1 hour. Use 1 cup of salt to 1 gallon of water. (This technique came from my Ball Blue Book, and I would think that brining would be especially helpful for flavor if the fish is fresh caught.)\n

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While fish is soaking, gather all materials needed. Start your water heating in your canner. See pressure canning for more detailed instructions.\n

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Drain fish for 10 minutes. You want to be sure it is well drained. Draining fish. Packing jars. Pack fish into hot jars (pints or half pints), skin sides out next to the glass. Leave a 1-inch headspace. Do not add liquid. Place lids and process according to pressure canning instructions.\n

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Process pints or half pints 1 hour 40 minutes at 10 pounds pressure.\n