

01/19/14 TAPRN Net Topic – Home Canning Meat

On 01/19/14 TAPRN Net, our topic of the evening was home canning. Thanks to all our check-ins for the comments, suggestions, and advice on this topic.

Note: Whether it's an All American, Presto, or another brand, please remember to always follow directions for your specific pressure canner. And follow the home canning guidelines for the type of food you are canning. One great book to get such information is Ball Complete Book of Home Preserving. There are many others out there on the internet.

General Tip: When canning, in general, folks recommend wiping/cleaning the top of the jar with a wet paper towel before putting the lid on. When canning meat (especially meat that might be a little higher in grease), some folks have experienced some of their lids not sealing properly. This might be because of the grease on the top of the jar, despite properly wiping it down. One trick is to use vinegar instead of water to wet the paper towel. The vinegar will cut thru the grease much better than water.

Beef: When canning roast beef, one suggestion was to cut it up in ice cube size pieces and brown it first. Then add the pieces to canning jars with a little bit of broth, fill the remaining amount with water, and can according to the Ball canning directions. Ground beef, beef steaks, and sirloin were also suggested.

Pork: Two different methods of canning bacon were mentioned. One was a raw pack, where you cut the bacon in half, place about 12 bacon halves down on some parchment paper that's twice as high, fold the parchment paper in half to cover the top of the bacon, then roll it up, and stick it in a quart-size canning jar. It's best to use wide mouth jars for this method. Can according to directions. Another method of canning bacon is to cook it first, crumble it up, and place in jelly jars. Can according to directions. Ham chunks and pork steaks also can very well.

Venison: One recipe idea was to cut the pieces in 1 inch X 1 inch pieces, brown it, put one bouillon in each quart jar, fill with venison, then fill with water. Can according to directions.

Chicken/Turkey: Several suggestions for chicken/turkey. Some cold pack it. Some partially cook it and then let the pressure canner finish cooking it. Others fully cook the chicken and then can it. Boneless cut in big chunks works well. Like beef, add broth to jars, seal and can according to directions.

Seafood: It was mentioned that folks on the coastline enjoy home-canned shrimp and crabmeat.

Almost All-in-One Home Canned Meals: One suggestion was beef in tomato sauce – quick spaghetti. Another suggestion was BBQ pork & BBQ beef – quick sandwiches. Pineapple Chicken – ladle over rice. Other notable mentions were Mexican Chicken Soup, Chili, and Beef Stew.

Suggested websites:

www.canninggranny.blogspot.com	www.pickyourrown.org
www.canarella.blogspot.com	www.backwoodshome.com/blogs/JackieClay

If you're interested in listening or checking into TAPRN Net, please see Net schedule - <http://www.amrron.com/nets-regional-national/taprn-regional-net/>

Long Live the Republic,

Delta-04

States checking in –

VA – 3	NY – 2	OK – 3	PA – 1
SC – 1	FL – 2	OH – 4	KY – 2
WV – 3	MA – 1	IN – 1	ND – 1
MI – 1	IL – 1	GA – 3	MO – 2