

CANNING WILD GAME MEAT

By Mark D. Jones

(Wild game meat can be preserved just like vegetables in glass canning jars. Properly prepared meat will keep for years and not be subject to freezer burn or power failures that destroy frozen meats. It is fully cooked and has the consistency of pot roast and can be eaten straight from the jars on sandwiches or used in stews, with gravy and rice, etc.)

Cut deer meat into thumb-sized chunks being sure to remove all fat, gristle, etc.

Fill pint-sized canning jars with meat to within 1 inch of the top

Add ½ of a beef bullion cube, ½ teaspoon of salt, and hot water to within one inch of the top of the jar

Place canning lids (hot lids from boiling water) and rings on jars (warm jars from a 150 degree oven)

Cook the meat in a pressure canner (add water to inside of canner until it comes up about ½ way up on jars)

Cook at 10 lbs. of pressure for 75 minutes after canner “jiggles”

Turn off stove and allow canner to cool for 75 minutes. Remove jars and place on cloth towel awaiting “sealing”. You should hear jars develop pressure seals within a few hours. You will be able to see a dented lid on sealed jars.

The recipe works for deer, pronghorn, elk, and other red meats. Quail, pheasants, grouse, and white-meated game birds can be canned using chicken bullion.

*** Be sure to follow safety procedures designed for whatever pressure canner you are using as canners can eject scalding hot water if used improperly. Also, follow directions for the type of pressure canner you are using for amount of water to add to canner and to determine amount and length of time to cook under pressure.**