

Canning Game Meats



Only good quality, properly cleaned and cooled game should be canned. To ensure safety of canned meats, meat *must* be processed in a pressure canner to reach a sufficiently high temperature for a long enough time to kill all bacteria that cause spoilage or food poisoning. Large game animals are canned like beef. Small game animals and birds are canned like poultry. Either type of meat can be raw packed or hot packed.

Small Game Animals and Birds

Procedure: Choose freshly killed and dressed, healthy animals or birds. Dressed meat should be soaked one hour in water containing 1 tablespoon of salt per quart (or 4 tablespoons per gallon) and then rinsed. Remove excess fat. Cut meat into suitable sizes for canning. Can meat with or without bone.

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

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

Adjust lids and process as shown in Table 1 or 2 depending on type of pressure canner used.

Large Game Animals

(strips, cubes or chunks)

Procedure: Choose quality chilled meat. Remove excess fat. Soak strong-flavored wild meats for 1 hour in brine containing 1 tablespoon of salt per quart (or 4 tablespoons per gallon) water. Rinse. Remove large bones.

Hot pack - Precook meat until rare by roasting, stewing or browning in a small amount of fat. Add 1 teaspoon of canning salt per quart, if desired. Fill jars with meat pieces and add boiling broth, meat drippings, water or tomato juice, leaving 1-inch headspace.

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

Adjust lids and process as shown in Table 1 or 2, depending on type of pressure canner used.



Table 1. Canning Time Table For Game in a Dial Gauge Canner

Pack	Jar Size	Process Time	Pounds pressure		
			1-2000 feet*	2001--4000 feet	4001-6000 feet
Without bone hot or raw	Pints	75 minutes	11 lbs.	12 lbs.	13 lbs.
	Quart	90 minutes	11 lbs.	12 lbs.	13 lbs.
With bone hot or raw	Pints	65 minutes	11 lbs.	12 lbs.	13 lbs.
	Quarts	75 minutes	11 lbs.	12 lbs.	13 lbs.

Table 2. Canning Time Table For Game in a Weighted Gauge Canner

Pack	Jar Size	Process Time	Pounds pressure	
			1-1000 feet	Above 1000 feet
Without bone hot or raw	Pints	75 minutes	10 lbs.	15 lbs.
	Quart	90 minutes	10 lbs.	15 lbs.
With bone hot or raw	Pints	75 minutes	10 lbs.	15 lbs.
	Quarts	90 minutes	10 lbs.	15 lbs.

*Oklahoma altitude

Ground or Chopped Meat ~ Venison, Bear, Beef, Lamb, Pork, Veal, Sausage

Procedure: Choose fresh, chilled meat. With venison, add one part high-quality pork fat to three or four parts venison before grinding. Use freshly made sausage, seasoned with salt and cayenne pepper (sage may cause a bitter off-flavor). Shape chopped meat into patties or balls or cut cased sausage into 3- to 4-inch links. Cook until lightly browned. Ground meat may be sautéed without shaping. Remove excess fat. Fill jars with pieces. Add boiling meat broth, tomato juice, or water, leaving 1-inch headspace. Add 2 teaspoons of salt per quart to the jars, if desired.

Adjust lids and process following the recommendations in Table 3 or Table 4 according to the canning method used.

Table 3. Recommended process time for **Ground or Chopped Meat** in a dial-gauge pressure canner.

Style of Pack	Jar Size	Process Time	Canner Pressure (PSI) at Altitudes of			
			0 - 2,000 feet	2,001 - 4,000 feet	4,001 - 6,000 feet	6,001 - 8,000 feet
Hot	Pints	75 minutes	11 lbs.	12 lbs.	13 lbs.	14 lbs.
	Quarts	90 minutes	11 lbs.	12 lbs.	13 lbs.	14 lbs.

Table 4 Recommended process time for **Ground or Chopped Meat** in a weighted-gauge pressure canner.

Style of Pack	Jar Size	Process Time	Canner Pressure (PSI) at Altitudes of	
			0 - 1,000 feet	Above 1,000 feet
Hot	Pints	75 minutes	10 lbs.	15 lbs.
	Quarts	90 minutes	10 lbs.	15 lbs.

Original Development by:

Martin Marchello, Professor, Department of Animal and Range Sciences, North Dakota State University and Julie Garden-Robinson, Food and Nutrition Specialist/Assistant Professor, North Dakota State University Extension Service, "Wild Side of the Menu No. 3—Preservation of Game Meats and Fish", FN-155, revised 2003 at <http://www.ndsu.edu/pubs/yf/foods/hel155w.htm>

Additional Resource: National Center for Home Food Preservation at <http://www.uga.edu/nchfp/index.html>

Adapted for Oklahoma by Barbara Brown, Food Specialist, Oklahoma Cooperative Extension Service, 2007



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