

WH6FQE

Canning Recipes

CATEGORY: Meat

Corned Beef

Each 2 pounds of meat fills approximately 1 quart or 2 pint jars. So check how many pounds of Corned Beef you want to can to give you an idea of how many jars you will need. Since the Corned Beef will be Raw-Packed, do not pre-heat the water in the canner or your jars before filling them.

Corned beef is extremely easy to can. Simply cube up the corned beef into bite-sized pieces, removing any large chunks of fat.

Fill thoroughly cleaned jars by packing the meat in and using a de-bubbler to make sure there are no trapped air pockets. Leave a 1" headspace in the jar. During processing the meat will shrink down a little and the jar will fill itself with the juices from the corned beef so we do not add liquid to the jars.

Wipe rim of jar with a clean napkin or paper towel dipped in distilled white vinegar or hot water with vinegar. Place lid onto jar making sure that it is centered on top of jar. Place a ring on the jar and finger tighten. Process pints 1 hour and 15 minutes, quarts 1 hour and 30 minutes at 10 pounds of pressure following the directions for your pressure canner. (*Adjust pressure depending on your elevation*).

Allow jars to rest and cool undisturbed for 12 to 24 hours then remove rings and check the seals. Label with contents and date and store in a cool dry, dark location as any other canned foods.