



Easy Canned Venison

Jacob · 29/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

5 hrs 40 mins

Description

Make quick and easy meals by canning venison and keeping it on hand to use in soups stews and sandwiches Or heat some up and serve it with rice potatoes noodles or vegetables Just scale the recipe based on how much venison you have to can

Ingredients

— - 1 pound cubed lean venison - 1 teaspoon minced garlic - 1 teaspoon salt - ¼ teaspoon ground black pepper - 4 slices onion - 1 tablespoon minced green bell pepper (Optional)

Instructions

1. Inspect a pint-sized jar for cracks. Immerse in simmering water for 5 minutes. Wash a new
2. unused lid and ring in warm soapy water. Meanwhile
3. toss venison
4. garlic
5. salt
6. and pepper in a large bowl until well combined. Place venison into the sterilized jar along with onion and bell pepper. Wipe the rim with a clean
7. damp cloth
8. and seal with lid and ring. Place the jar into a pressure canner filled with water according to manufacturer's instructions. Cover and bring to a boil with the pressure valve open. Boil for 5 minutes before closing the pressure valve. Bring to a pressure of 10 psi
9. then reduce the heat in order to maintain this pressure. Process for 75 minutes
10. watching the gauge closely so the pressure stays at 10 psi. After 75 minutes
11. turn off the heat and allow the canner to cool until the gauge reads 0 psi. Once the pressure has subsided and the canner is safe to open
12. remove the jar and set on a rack to cool. The jar will seal with a pop as it cools; refrigerate the jar if it does not seal. Properly sealed jars may be stored in a cool
13. dark area.