



Preparing and Canning: Chicken or Rabbit¹

United States Department of Agriculture, Extension Service²

Procedure: Choose freshly killed and dressed, healthy animals. Large chickens are more flavorful than fryers. Dressed chicken should be chilled for 6 to 12 hours before canning. Dressed rabbits should be soaked 1 hour in water containing 1 tablespoon of salt per quart, and then rinsed. Remove excess fat. Cut the chicken or rabbit into suitable sizes for canning. Can with or without bones.

Hot pack--Boil, steam or bake meat until about two-thirds done. Add 1 teaspoon salt per

quart to the jar, if desired. Fill jars with pieces and hot broth, leaving 1-1/4 inch headspace.

Raw pack--Add 1 teaspoon 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 following the recommendations in Table 1 or Table 2 according to the canning method used.

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Table 1. Recommended process time for Chicken or Rabbit in a dial-gauge pressure canner.

Style of Pack	Jar Size	Process Time	Canner Pressure (PSI) at Altitudes of			
			0-2,000 ft	2,001-4,000 ft	4,001-6,000 ft	6,001-8,000 ft
Without Bones:						
Hot and Raw	Pints	75 min	11 lb	12 lb	13 lb	14 lb
	Quarts	90	11	12	13	14
With Bones:						
Hot and Raw	Pints	65 min	11 lb	12 lb	13 lb	14 lb
	Quarts	75	11	12	13	14

Table 2. Recommended process time for Chicken or Rabbit in a weighted-gauge pressure canner.

Style of Pack	Jar Size	Process Time	Canner Pressure (PSI) at Altitudes of	
			0-1,000 ft	Above 1,000 ft
Without Bones:				
Hot and Raw	Pints	75 min	10 lb	15 lb
	Quarts	90	10	15
With Bones:				
Hot and Raw	Pints	65 min	10 lb	15 lb
	Quarts	75	10	15