

# Chicken

**Procedure:** Dressed chicken should be chilled for 6 to 12 hours before canning.

- Remove excess fat. Cut the chicken into suitable sizes for canning.
- Can with or without bones.
- The hot pack is preferred for best liquid cover and quality during storage. Natural poultry fat and juices are usually not enough to cover the meat in raw packs.

**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](#).

<b>Table 1.</b> Recommended process time for Chicken in a <b>dial-gauge pressure canner.</b>						
			<b>Canner Pressure (PSI) at Altitudes of</b>			
<b>Style of Pack</b>	<b>Jar Size</b>	<b>Process Time</b>	<b>0- 2,000 ft</b>	<b>2,001 - 4,000 ft</b>	<b>4,001 - 6,000 ft</b>	<b>6,001 - 8,000 ft</b>
<b>Without Bones:</b>						
Hot and Raw	Pints	75 min	11 lb	12 lb	13 lb	14 lb
	Quarts	90	11	12	13	14
<b>With Bones:</b>						
Hot and Raw	Pints	65 min	11 lb	12 lb	13 lb	14 lb
	Quarts	75	11	12	13	14

<b>Table 2.</b> Recommended process time for Chicken in a <b>weighted-gauge pressure canner.</b>				
			<b>Canner Pressure (PSI) at Altitudes of</b>	
<b>Style of Pack</b>	<b>Jar Size</b>	<b>Process Time</b>	<b>0 - 1,000 ft</b>	<b>Above 1,000 ft</b>
<b>Without Bones:</b>				
Hot and Raw	Pints	75 min	10 lb	15 lb
	Quarts	90	10	15
<b>With Bones:</b>				
Hot and Raw	Pints	65 min	10 lb	15 lb
	Quarts	75	10	15