

# Preparing and Canning: Chicken or Rabbit<sup>1</sup>

United States Department of Agriculture, Extension Service<sup>2</sup>

**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.

**Table 1. Recommended process time for chicken or rabbit in a dial-gauge pressure canner.**

			Canner Pressure (PSI) at Altitudes of			
Style of Pack	Jar Size	Process Time	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

\*After the canner is completely depressurized, remove the weight from the vent port or open the petcock. Wait 10 minutes; then unfasten the lid and remove it carefully. Lift the lid with the underside away from you so that the steam coming out of the canner does not burn your face.

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2. Reviewed for use in Florida by Amy Simonne, assistant professor, Food Safety and Quality, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.

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
*After the canner is completely depressurized, remove the weight from the vent port or open the petcock. Wait 10 minutes; then unfasten the lid and remove it carefully. Lift the lid with the underside away from you so that the steam coming out of the canner does not burn your face.				