

Tim Farmer's Country Kitchen

VENISON

3 pint jars

Venison, cubed

1/2 teaspoon Kosher salt per jar

1/2 teaspoon coarse grain black pepper

3 quarts water



Pack meat into jars leaving 1/2 inch of headspace. Season each jar with 1/2 teaspoon salt and 1/2 teaspoon pepper. Top with sterilized lids and seal tightly.

Check black ring on inside of pressure cooker lid to make sure there is no damage. Make sure little hole in the lid is not blocked. Put cooker on stovetop over high heat and make sure rack is in the bottom. Fill with 3 quarts of water and set your jars inside. Put lid on and tighten. Use 10 pounds of pressure. (Check your owner's manual for rules). When you see steam coming out of vent, give it 10 minutes before you put your jiggle on. When it starts to jiggle start your timer. 75 minutes for pints, 90 minutes for quart jars. Turn off heat after time is up and remove jiggle to let steam release. After pressure is released, remove jars carefully. Store in dark area with regulated temperature. Lasts up to 2 years.

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