

Canned Meat

Grandma Grimm

Cut beef or moose into stew sized pieces. Fry meat only until lightly browned. Pack into jars sprinkling pickling salt between layers of meat. $\frac{1}{2}$ tsp for pints, 1 tsp for quarts. Divide the juices from the pan into all the jars. Do not add any water. Process in canner for 3 hours. Veal only needs processing for $2 \frac{1}{2}$ to $2 \frac{3}{4}$ hours.

Note: We always used to have canned meat and if we had company, we had something ready to serve. You can make gravy with the juice or put dumplings on them.