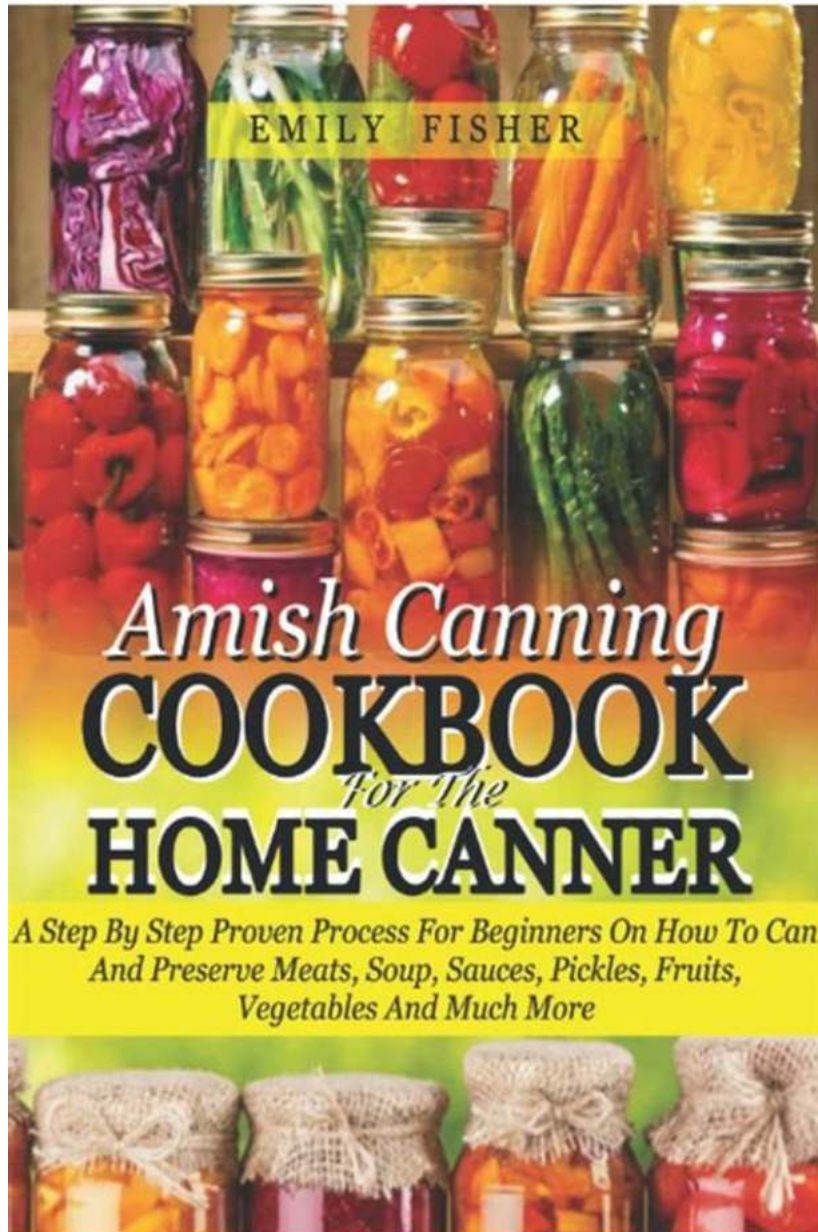


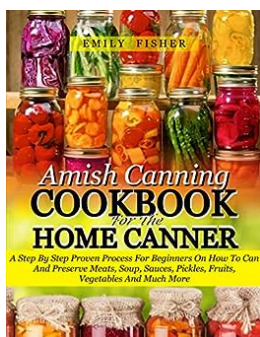
Step By Step Proven Process For Beginners On How To Can And Preserve Meats Soup



Welcome to our comprehensive guide on how to can and preserve meats soup! If you are a beginner looking to learn the step-by-step proven process, you have come to the right place. With our easy-to-follow instructions, you'll be able to enjoy delicious and long-lasting meats soup year-round.

Why Preserve Meats Soup?

Preserving meats soup offers several benefits. Firstly, it allows you to take advantage of sales or bulk purchases, ensuring you never run out of your favorite soup. Secondly, by canning and preserving your own meats soup, you have complete control over the ingredients and can cater it to your preference, be it spicier, milder, or with particular herbs and spices.



Amish Canning Cookbook For The Home Canner: A Step By Step Proven Process For Beginners On How To Can And Preserve Meats, Soup, Sauces, Pickles, Fruits, Vegetables And Much More

by Emily Fisher (Kindle Edition)

★★★★☆ 4.2 out of 5

Language : English

File size : 6643 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled

Print length : 186 pages

Lending : Enabled



What You'll Need

Before we dive into the step-by-step process, let's ensure you have everything you'll need:

- Pressure canner or pressure cooker
- Mason jars with lids and bands
- High-quality meats (chicken, beef, pork, etc.)

- Fresh vegetables and herbs
- Stock or broth
- Seasonings and spices
- Potatoes, carrots, onions, and other desired vegetables

Step 1: Preparation

Clean and sterilize your canning equipment, including the pressure canner, jars, lids, and bands. Ensure that everything is in good condition and free from any damage. Thoroughly wash your meats and vegetables to remove any dirt or debris. Chop the meat into small, bite-sized pieces and dice the vegetables to your desired size.

Step 2: Cooking

In a large pot, cook the meats until browned and cooked through. Add the vegetables, seasonings, and spices, and cook for a few more minutes to infuse the flavors. Pour in the stock or broth and let the soup simmer for an additional 20-30 minutes, allowing all the ingredients to meld together.

Step 3: Canning

Once the soup has finished simmering, it's time to can and preserve it. Fill the prepared jars with your hot soup, leaving about 1 inch of headspace. Wipe the rim clean, place the lid on the jar, and tighten the band until it's finger-tight (not overly tight). Place the jars in the pressure canner, following the manufacturer's instructions, and process them for the recommended duration based on your altitude.

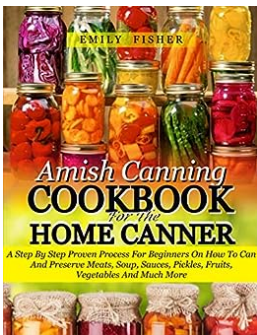
Step 4: Cooling and Storage

After the jars have been processed, carefully remove them from the canner and place them on a padded surface. Allow the jars to cool naturally and listen for the sound of the lids popping, indicating a successful seal. Once cooled, check the lids for proper sealing by pressing on the center. If it doesn't flex, your jar is properly sealed. Store the jars in a cool, dark, and dry place where they can be kept for up to a year.

Step 5: Enjoying Your Meats Soup

When you're ready to enjoy your preserved meats soup, simply open a jar, heat it on the stovetop or in the microwave, and savor the delightful flavors. Remember to discard any jars with damaged seals or suspicious contents.

Preserving meats soup is a rewarding process that ensures you always have a hearty and homemade meal ready to enjoy. By following these step-by-step instructions, even beginners can successfully can and preserve meats soup. So gather your ingredients, prepare your canning equipment, and start creating delicious and convenient meals that will last for months!



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Would you like to learn how to store fresh, healthy foods?

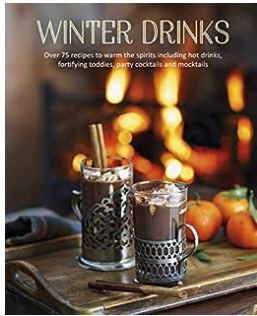
This cookbook is a practical step-by-step guide packed with a whole new collection of recipes, ideas, and basic wisdom for instructing a newbie canner and assisting an experienced cook in developing her skill.

It serves as a favorite to those who appreciate the history, simplicity, and home-style flavor of Amish cooking.

You'll find in this book:

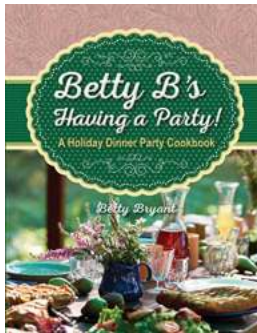
- A quick overview of canning history
- How to get started with canning?
- Listings of all the equipment and materials required to begin
- Basic guidelines for safe canning
- Canning recipes for fruits, vegetables, meat, soups, sauces, and much more
- Guidelines for changing recipes to suit personal tastes
- And a lot more

The Amish canning cookbook for the home canner not only explains the secrets of canning and preserving, but also demonstrates how to get the most out of your food.



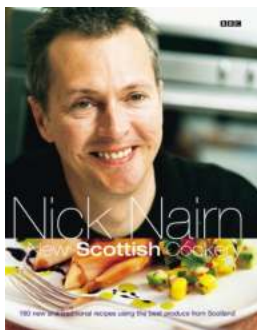
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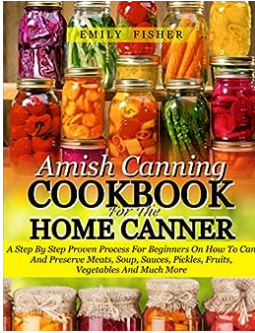
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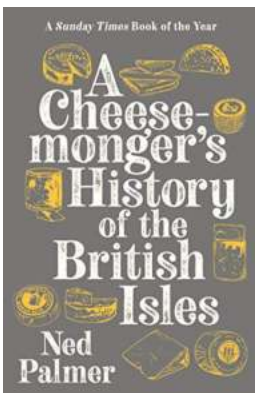
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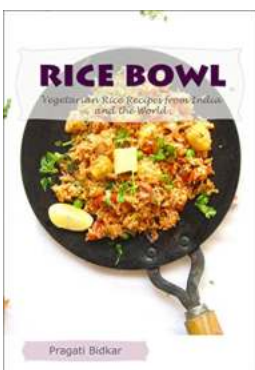
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