Homemade Canning of Bacon

By Joseph Parish

We all can appreciate the American fascination with bacon. The question at hand is what would you do if this delightful breakfast meat was no longer available when the SHTF? You could no longer run down to the local grocery store and purchase a pound or two, so again I ask what would you do?

Actually, this should present no problem as you can store bacon in mason jars very easily and quickly. Even if you don't have to store up at this point, it is always good to know how it is done. This short article will take you step by step through the process.

To start the process, take your bacon, and let it come to room temperature. Next, lay out a large sheet of parchment paper. As a warning, do NOT use wax paper as it will disintegrate during the canning process,

After the bacon has properly cool, lay it on the center of the parchment paper. Spread them apart slightly with your fingers keeping them 3/4 the height of jar. When you have the bacon laid out properly you can begin to roll the parchment paper. Start by folding the top down, then the bottom up, and finally begin rolling one side over. Start with the end that you folded over, and carefully roll it together. Do not make it too tight, but only tight enough to be able to slide the roll into the mason jar. Attach a sterile lid, and band to the jar of bacon and process it in your pressure canner.

Process the bacon in a pressure canner as you would pork or other meats, 90 min at 10 pounds of pressure. Adjust the time appropriately for your particular altitude.

The bacon will be soft to touch since it is sitting in its own grease, however it will be fully cooked by the canning process.

To use the bacon you have canned, remove it from the jar, unroll, and peel off however many slices you wish to cook up. Fry in a skillet until it is crispy. It's that easy!

Please, make note that you must use a pressure canner, wide mouth quart jars and parchment paper. You cannot use the water bath method for canning bacon.