

Canning Beans and Franks for Those Emergency Times

By Joseph Parish



When an emergency situation strikes, we are almost certain to lose our capability to keep foods frozen and cold. When it gets to that point, we stand to not only waste a lot of food but possibly go hungry in the process. In the event of power failure, we would start our food consumption off by using up what meats and products are in our freezer first. Ice may be available for a very short period of time after the onset of a disaster but after that we are essentially on our own.

After we have consumed the frozen foods, we must eventually revert to the food storage that we have accumulated for this specific purpose. It can become pretty boring eating the same menu each day. Rice is not very appetizing after several days of daily consumption. That is why it's vitally important to make certain comfort foods for use during these times. Not only will your children appreciate your thoughtfulness but you also will appreciate storing up on these foods as well.

As anyone who follows my articles knows, I like to experiment whether it is with dehydrated foods or canning various products. I am simply an experimenter at heart. I have plenty of ideas but only so much time to accomplish them but in this article, I will address one of the better comfort foods that we could stock up on.

I would like to actually can a normal hot dog however that is currently beyond my abilities so until I do additional research on the issue, I decided to do the next best thing - Beans and Franks. Just about everyone likes to eat these delightful treats every now and then.

I started out visiting many different survival web sites to see if I could find any firm, supporting material on the procedure to follow but had no luck what-so-ever. Therefore, I was left to my own ingenuity to create a procedure that worked for me.

Hot dogs are usually inexpensive and readily available in your local grocery stores however during potentially problematical times this commodity may quickly disappear from the grocery stores. It only makes good sense to devise a means of preserving these treats for those occasional snowstorms or moments of community power failure. Since the common hot dog will vary in size and weight it is virtually impossible to inform you as to how many you can stick into a quart jar. An important point that you should treat as a golden rule is to always use your pressure canner for canning hot dogs. Never, and I repeat never, attempt to use the water bath method or you risk becoming extremely ill.

Initially you will take and boil your jars, lids and rings to sterilize them. You must cut up your hot dogs into small pieces of 2-inch length otherwise they may burst open while you are pressurizing the jars. Place the baked beans and the hog dog chunks into a pot and bring it to a boil and continue to simmer for 10 minutes. Next pack the quart jars loosely with the beans and frank mixture up to 1 inch from the top of the jar. Clean any residue from the neck and the rim of the jar with a clean cloth. Finally, place the hot lids and rings onto the jars and set them into the boiling water of the pressure canner. Seal the pressure canner and process the jars for a period of 90 minutes at a pressure of 10 pounds.

Now that they have been made it's only a matter of waiting a few weeks to see how they came out. I am sure they will be as good as the day they were made.