

Pressure Canning Bacon



To can bacon all you need are quart jars, 12-inch-wide masking paper, pressure canner, and bacon.



Cut a piece of masking paper 18 inches long and lay your bacon out in a single layer.



Lay another piece of masking paper over the top of the bacon then fold it in half.



Tightly roll up the bacon and paper and slide it into the jar. Process for 90 minutes at 10 pounds pressure.



The canned bacon.



Removing the masking paper reveals delicious bacon that fries up quickly and tastes just like fresh bacon.