

WH6FQE

Canning Recipes

CATEGORY: Meat

Maple & Brown Sugar Bacon

Each 1 pound of bacon fills 1 wide-mouth pint jar. So check how many pounds of bacon you want to can to give you an idea of how many jars you will need. Since the bacon will be hot packed, pre-heat the water in the canner and your jars before filling them.

1 Pound of Thick-Cut Bacon
2' Non-Stick Parchment Paper
Maple Syrup
Brown Sugar

Bacon is extremely easy to can. Simply cut the strips in half so that they will fit into the pint jars. Cook the bacon on a griddle, skillet, or in the oven as you normally would to render off any excess fat from the bacon. Once the bacon has been cooked to about 90% finished, lay the bacon on paper towels and blot with additional paper towels to soak up any grease from the bacon. Allow bacon to cool.

Lay a sheet of parchment paper out on your work surface approximately 2' long. Lay the bacon in a row across the center of the parchment paper. The edges of the bacon can overlap slightly like how it was in its original packaging. Make sure you have at least 2-3 inches of parchment paper at the left and right end of the row of bacon that is not covered with bacon, otherwise as we roll the bacon up it will come out the end of the parchment paper roll.

At this point use a basting brush to brush a coating of pure Maple Syrup across each slice of bacon. Then apply a sprinkling of Brown Sugar across the top of the Maple Syrup. The pressure from the processing will force the flavor deep into the bacon.

Fold the top of the parchment paper down over the top of the bacon. Next fold the bottom side of the parchment paper up over the top of the parchment paper that you just folded down.

Begin gently rolling one end toward the other, straightening and tucking the excess parchment paper into the roll as you go. Once you have the parchment paper covered bacon rolled up, slide it into a thoroughly cleaned wide-mouth pint-sized jar. The end of the parchment paper may slightly stick out of the top of the jar, if this happens simply gently push it down into the jar.

Wipe rim of jar with a clean napkin or paper towel dipped in distilled white vinegar or hot water with vinegar. Place lid onto jar making sure that it is centered on top of jar. Place a ring on the jar and finger tighten. Process for 1 hour and 15 minutes at 10 pounds of pressure following the directions for your pressure canner. (*Adjust pressure depending on your elevation*).

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Allow jars to rest and cool undisturbed for 12 to 24 hours then remove rings and check the seals. Label with contents and date and store in a cool dry, dark location as any other canned foods.