



Canned Chicken

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Roast a chicken, cube the meat, and pressure can it in homemade chicken stock for convenient shelf-stable meals. Perfect for sandwiches, salads, soups, casseroles, and quick lunches.

Prep Time

30 minutes

Cook Time

75 minutes pressure canning (plus heat-up, venting, and cooling time)

Total Time

Approximately 2½ to 3 hours

Yield

5 half-pint jars

Ingredients

- 1 roasted chicken, meat removed and cubed
- 1 pint homemade chicken stock, heated to boiling
- White vinegar for wiping rims
- Water for the pressure canner (follow your manufacturer's instructions)
- A splash of vinegar for the canner water (optional)

Equipment

- 5 half-pint canning jars
- New canning lids and bands
- Pressure canner
- Jar lifter
- Bubble remover/headspace tool
- Large pot for heating stock

Instructions

1. Roast the chicken and remove the meat from the bones.
2. Cut the chicken into small cubes suitable for sandwiches, salads, soups, and casseroles.
3. Heat the chicken stock until it reaches a boil.
4. Place the half-pint jars in hot water to warm them.
5. Fill the hot jars with cubed chicken, leaving 1¼ inches of headspace.
6. Ladle the boiling chicken stock into the jars, maintaining 1¼ inches of headspace.
7. Remove air bubbles using a bubble remover or headspace tool.
8. Adjust headspace if necessary.
9. Wipe the jar rims with a paper towel dampened with vinegar.
10. Apply lids and tighten bands finger tight.
11. Place the jars in the pressure canner.
12. Add the amount of water recommended by your canner manufacturer.
13. Add a splash of vinegar to the canner water if desired to help prevent cloudy jars.
14. Close the canner lid and leave the vent open.
15. Allow the canner to complete a 10-minute exhaust (venting) period.
16. Close the vent and bring the canner up to pressure.

17. Process half-pint and pint jars for 75 minutes.
18. Process quart jars for 90 minutes.
19. When processing is complete, allow the canner to depressurize naturally.
20. Open the lid and let the jars rest in the canner for 10 minutes.
21. Remove the jars and allow them to cool undisturbed for 12 to 24 hours.
22. Check seals, remove bands, label, and store.

Notes

This recipe uses cooked, cubed boneless chicken packed in hot chicken stock. Half-pint jars use the same processing time as pint jars. Always follow current approved pressure canning guidelines and adjust for altitude if required.

[How I Made This From Start to Finish](#)