



Canned Leftover Turkey

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This is a simple, practical way to turn a small turkey into shelf-stable jars of meat and stock. Perfect for cooking for one or saving leftovers for later.

Ingredients

- 9 cups roasted turkey breast, chopped
- Turkey carcass (for stock)
- Water (enough to cover carcass for stock)

- Salt: ¼ tsp per ½ pint jar, ½ tsp per pint, 1 tsp per quart

Equipment

- Half-pint, pint, or quart canning jars with lids and bands
- Pressure canner
- Large pot for stock
- Paper towel and vinegar

Instructions

1. Roast your turkey and enjoy some for dinner, saving the breasts for canning.
2. Make stock with the remaining carcass: cover with water, add a pinch of salt, simmer for 3 hours, strain, and chill overnight. Skim off fat the next morning.
3. Warm your jars to prevent cracking. Add the appropriate amount of salt to each jar (¼ tsp for half-pint, ½ tsp for pint, 1 tsp for quart), then fill with chopped turkey and stock, leaving **1 ¼ inch of headspace** for all sizes.
4. Remove air bubbles, wipe rims with a vinegar-dampened paper towel, and place lids on jars.
5. Place jars in the pressure canner. Vent the canner for 10 minutes to remove air, then bring to full pressure.
6. Pressure can half-pint and pint jars for 75 minutes, or quart jars for 90 minutes. Once the time is up, turn off heat and allow the canner to depressurize naturally. After depressurizing, let the jars sit in the canner for **10 minutes** before carefully removing them.
7. Place jars on a towel to cool overnight. Check seals in the morning; all should seal perfectly. If a jar doesn't seal, refrigerate and eat within 3 days.

Enjoy your canned turkey in soups, casseroles, or quick meals anytime. This method ensures nothing goes to waste and gives you convenient, shelf-stable meat ready whenever you need it.

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