



## Moose in Clamato Juice

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**Yield:** 3 half-pint jars

**Prep Time:** 20 minutes | **Oven Cook Time:** 15 to 20 minutes | **Pressure Canning:** 75 minutes (half-pints) / 90 minutes (quarts)

## **Ingredients**

1 chuck roast (about 2–3 lbs), sliced into 1-inch strips  
5 cups Clamato juice  
Salt, to taste

## **Instructions**

Preheat your oven. Cook the moose strips to rare (about 15 to 20 minutes). This prevents the boiled meat taste you get with raw pack.

While the meat is cooking, bring 5 cups of Clamato juice to a full boil on the stove. This is part of the hot pack instructions.

Once the roast is done, cut the meat into 1-inch cubes or slice thin across the grain for more tender pieces.

Fill 3 half-pint jars with the meat, leaving 1 inch of headspace. Add salt to the jars if desired. Keep the pack loose to allow proper heat penetration.

Pour the boiling Clamato juice over the meat, maintaining 1 inch of headspace.

Remove air bubbles with a bubble remover or a small spatula, then double-check headspace.

Wipe the rims with a paper towel dampened with vinegar. Place lids on jars and tighten bands to finger tight.

Exhaust the pressure canner for 10 minutes, then process jars at full pressure: 75 minutes for half-pints, 90 minutes for quarts.

Once complete, let the canner depressurize naturally. Remove jars and allow them to cool overnight.

Check seals the next day. The lid should be concave and not flex when pressed.

Store in a cool, dark place.

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