

B.N.Bandodkar College of Science, Thane
Applied Component - Fishery
By Dr P.N. Kurve

Canning Fish

Salmon, Blue, Mackerel, Trout

Ever wanted to try canning fish? I live in an area that has lots of small lake and stream fishing. Trout and other such fish are what is available.

Last time we were in Oregon we visited with a friend who supplied a Salmon dinner. Real fresh non farm raised salmon.

I have not canned fish before. I wonder if I can get a large inexpensive supply of salmon to can..... In Colorado? Probably not.

We also have a friend from Minnesota who brings us fish when he visits. He is an avid ice fisher. I forget what kind he brings... mmmmm but it is good! And I don't really care for fish.

Gotta love those friends!

If you want to can smoked fish go here. The procedures are slightly different.

Fish must be prepared in 1/2 pints or pints.

You will need to know how to use a pressure canner. This pressure canning page has more detailed information and step by step instructions.

Prepare

Gather your canning supplies

- pressure canner
- canning jars
- canning seals and rings
- jar lifter
- canning funnel
- stock pot

- bowls
- large spoons
- sharp knife
- towels and dish cloths
- large bowl or stock pot to brine your fish in salt water.

Ingredients

salmon (or other fish stated above)

canning salt

Procedure

This seems like it would be incredibly easy.

Cut fish into jar length pieces.

Soak your fish in a salty brine for 1 hour. 1 cup of salt to 1 gallon of water.

While fish is soaking gather all materials needed. Start your water heating in your canner. See pressure canning for more detailed instructions.

Drain fish for 10 minutes. You want to be sure it is well drained.

Pack fish into hot jars,(pints or half pints) skin sides out next to the glass.

Leave a 1 inch head space. Do not add liquid.

Place lids and process according to pressure canning instructions. Use a bit more water in this procedure. It has a long processing time and you don't want your canner to boil dry.

Process

Process pints or half pints 1 hour 40 minutes at 10 pounds pressure

Don't forget to adjust for your altitude.

Adjustments for Pressure Canner

Altitude in Feet	Dial Gauge Canner	Weighted Gauge Canner
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0-1000	10
1001-2000	11
2001-4000	12
4001-6000	13
6001-8000	14
8000-10,000	15

Canning Meat

Venison Ground

Venison-hot pack

Venison -raw pack

Chicken

Homemade Chicken Broth

Homemade Chicken Soup

Fish

Smoked Fish

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I have attempted to share safe preserving methods. However, I make no promises. You alone are responsible for your health. Be aware of current safety recommendations. [Full Disclaimer](#)

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How to Can

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