

Is It Safe to Home Can Ham or Other Cured Meat?

There are no science-based instructions to home can cured, brined or corned meats. Here is some information from Clemson University Extension.

“The texture of some cured, brined and corned meats is firmer than that of fresh meats; thus, heat penetration into the cured, brined or corned products might be more difficult. That would mean the process time would need to be longer and using the process for fresh meats would result in a potentially unsafe product. Curing can make meat drier than fresh meat or can leave it with a higher salt level, then covering liquid could be absorbed into the flesh and penetration of heat into the meat would be much more difficult. Again, using the process for fresh meats would result in potentially unsafe product.

On the other hand, adding salt, nitrite, nitrate and/or antimicrobial agents like nisin makes *Clostridium botulinum* more susceptible to heat and the required process time for some cured meats could be shorter. If so, using the fresh meat process would result in an overcooked product. Research on each product would be needed to determine a safe canning process.”