

Canned Sucker or Salmon

1 tsp. salt
1 tsp. vinegar
Onion, diced
2 tbsp. catsup
1 tbsp. vegetable oil

Place all in bottom of clean canning jar. Pack cut up raw fish with 1 1/2 inch head space at top. Process at 10 pounds pressure for 100 minutes. Canned sucker tastes similar to canned tuna when processed.

Canned Sucker

1 tablespoon ketchup
1/4 teaspoon salt
2 tablespoons vegetable oil
2 tablespoons dry onion flakes
(All ingredients per pint of fish)

Pack fish cut into 2-inch strips in sterile canning jars. Pints are easiest to work with. Leave enough head space for ingredients. Mix ingredients in bowl and spoon over fish cutlets. Process jars in pressure cooker at 10 pounds for 90 minutes. Let jars gradually cool at room temperature. Store.