

Sensible Survival Solution



Pressure Canning French Onion Soup

Ingredients

- 6 pounds of sweet onions
- 2 Sticks of butter
- Beef broth mixture
- Your favorite steak sauce
- Salt
- Your personal spices to add to your taste
- 9 Pint canning jars with lids and bands

Prep/Cook

- Cut onions into large chunks
- Sauté onions in butter until transparent. I used 2 large pans. Therefore, 2 sticks of butter.
- Season onions to your taste. We like ours spicy.
- Add 9 cups of water into a nice size boiling pan.
- Add beef broth powder mixture to water to make 9 cups of broth.
- Add 1 TABLESPOON of your favorite steak sauce.
- Taste your broth mixture. If needed add 1 TEASPOON of salt to your broth mixture.
- Place jar lids in a small pan with water and bring to a boil. Turn off heat and let sit.

Prepare Jars

- Sterilize jars and lids before beginning.
- Add 1 CUP of sautéed onions to each jar. You should use about 9 jars.
- Add broth mixture to jars. Filling each jar to within 1" of the top.
- Wipe rims of the jars.
- Add lids to the jars using a magnetic stick.
- Add bands to each jar. Finger tight.

Pressure Can

- Consult your canning instructions for your area and altitude.
- In my area (Sea level) I can mine at 11 pounds for 80 minutes.
- You use the instructions for your area/region.