Oven Canned Salmon  
  
Fill jars with salmon to the neck of the pint jars. Pints only!!!!  
  
1tsp salt  
1tsp vinegar  
1tsp ketchup  
250 oven 4 1/2 hours  
  
Make sure you wipe off the top of the jar with a wet paper towel after you add the salt, vinegar and ketchup before you put the lids and rings on. No salt on rim. Bake on cookie sheet so if any juice comes out of the jars it’s on the cookie sheet.