

**Pork Patties** By Rosemary Rinaldo Acito on Monday, September 9, 2013 at 10:07am

4.4 lb lean ground pork 2 onions, finely chopped  
2 cloves garlic, crushed, optional  
2 tbsp (30 ml) dried parsley  
2 tsp (10 ml) salt  
1 tsp (5 ml) freshly ground pepper

Mix all ingredients together make into patties to fit into jar "I use a ring from the jar so they fit"

Brown the patties over a medium heat.. but not cooked all the way thru.

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Put patties into jar and ladle beef broth over patties to 1 inch head space

Process in pressure canner 75 min pints, 90 min pint 1/2, 90 min quarts

I get 4 patties in a pint, 7 patties into a pint 1/2 jar

Can also do as a meatball.