

Canning Green Beans

Green Beans snipped and cut.

bacon {Optional}

1 Teaspoon salt per quart. {Optional}

Cut bacon into ½ inch pieces and fry until crisp. This may be done the day before. Remove all bacon grease.

Put about 1 tablespoon of bacon bits and 1 teaspoon salt in each pre sterilized empty jar before blanching the beans.

Using a slotted spoon and the funnel fill a quart jar with beans. Pack them down tightly then fill the jar with the liquid from the boiling bean pot. If you run out of liquid just use hot water. Fill to a 1/2-inch headspace. Process in a pressure canner at 10 pounds pressure, for 30 minutes.

<http://www.deejayssmokepit.net/>