CANNED GREEN BEANS

INGREDIENTS

Fresh white half runners

1 teaspoon salt per jar

Boiling water

METHOD

1. String, break, and wash beans thoroughly.
2. Cover with boiling water — blanch 5 minutes.
3. Drain, pack in sterilized quart jars.
4. Add 1 tsp salt per jar.
5. Cover with boiling water, cap jars.
6. Process in pressure canner at 10 lbs pressure for 25 minutes.
7. To cook: drain beans, add water, onion & bacon drippings.
8. Cook until done.
9. Really good in winter!

Servings are not specified in the original family recipe.

AT THE TABLE A Crisp White

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