

# Green Beans

*This recipe is for informational purposes only and has not been approved by the USDA/FDA. You assume all responsibility for the safety and quality of your home-canned products.*

## Ingredients

- Green Beans
- 1 stp Salt (per Quart)
- Water



## Directions

- Rinse beans well under cold water, snap off ends, and cut into 1-2 inch pieces.
- Place the beans into jars, shaking and tapping gently to settle the beans.
- Add 1 teaspoon per quart and  $\frac{1}{2}$  teaspoon per pint of salt to each jar.
- Fill each jar to 1 inch of headspace with water before de-bubbling each jar.
- Wipe the rims, place the lids, and screw on the rings to finger tip tight.
- Place all the jars into a pressure canner and bring up to pressure for your location.
- Process pints for 20 minutes and quarts for 25 minutes.
- Allow the canning to depressurize before removing the jars from the canner placing on a towel on the counter.
- allow the jars to cool on the counter for 12-24 hours before checking to ensure a proper seal.
- Before storing in a cool, dry, dark place; remove the bands, wipe, and label each jar with the date and contents.