



# HOME CANNED DRY BEANS

Recipe by michEgan

For ease on preparing wonderful soups. Here is a great recipe for canning dry Beans or peas. They make a wonderful and fast baked beans too! Bonus, it is easy and the flavor is excellent!



**READY IN:** 19hrs 30mins

**YIELD:** 7 quarts

**UNITS:** US

## INGREDIENTS

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- 5 lbs dried beans or 5 lbs dried peas
- ½ teaspoon salt, per pint jars

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## DIRECTIONS

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Select Mature, dry seeds. Sort out and discard discolored seeds.

Place Beans or peas in a large pot and cover with water. Soak 12 to 18 hours in a cool place. Drain water. Again cover beans with fresh water and boil 30 minutes. Add 1/2 teaspoon salt per pint jars or 1 teaspoon for quart jars if desired. Fill pint or quart jars with the soaked beans and cooking water, leaving a 1 inch head space. Adjust lids and process.

Recommended process time for Beans or Peas in a dial-gauged pressure canner.

Pints: 75 Minutes at 10 lbs.

Quarts 90 Minutes at 10 lbs.

5 pounds of beans is needed per canner load of 7 quarts.

3 1/4 pounds of beans are needed for 9 pints.