

EXTRAS

Canning Green Beans Bosa's way

1 Quart Green Beans (fresh and broken)

1 tbs Salt

1 tbs Vinegar

Place all the fresh broken green beans in large pan then cover with water. Allow to come to a rolling boil, let boil for 5 minutes. Turn off heat

Ladle hot beans into prepared quart jar when liquid is within ½ of top add salt and vinegar to the top of the jar. Place jar lid and ring on jar and tighten securely. Let cool in safe area until room temperature. Then store in cool area out of the sun for later use. Jar lids must be checked after 24 hours to ensure the lid sealed correctly (lid must be sunken) if not open and prepare for dinner.

Jars must be washed and sterilized in boiling water before use. The lid and rings must also sterilized don't melt the rubber on the lids.

