

Canned Dried Beans

16 cups or 5 pounds dried bean, rinse
garlic
salt
pepper
bay leaf

In stock pot, put rinsed dried beans with water 2 inches over beans. Boil for 2-3 minutes. Drain and rinse. Put back in stock pot and refill with water about 2 inches over beans. Boil for 30 minutes with salt, pepper, garlic, bay leaf. Any seasoning you like depending on beans. I have Great Northern Beans cooking now. Set aside with cover on.

Fill quarts or pints about $\frac{3}{4}$ full. Cover with hot water. Leave 1 inch headspace. Clean rims and place on lids and rings. For quarts, process 11 pounds for 90 minutes, pints process 11 pounds for 55 minutes. Makes about 16 quarts.