

**Better than Bushes Beans** Judy McDowell

2/3 c. Northern or navy beans into each pt jar

6 chicken bouillon cubes (or beef).

I use better than bouillon paste but have used both & both work, I just don't want the msg that's in the bouillon. 2c. brown sugar

3/8c. molasses

3/8c. onions, divided equally into jars.

3/8c. garlic powder

2 teaspoons mustard powder

3Tbs. chili powder

2tsp. salt

2tsp. pepper

About 1/4 lb. bacon diced.

I just eyeballed the amount I wanted in each jar. 7 pts water. The recipe was for a baked version so I put my dry beans, onions & bacon into each jar. All the remaining ingredients were heated as a broth just to a boil & top off each jar with broth to 1". I had to guess on the amount of water & started off with 9 pts & that was too much, so I estimated it is more like 7 pts. But better to have too much than not enough.

Makes 9 pts. 10lbs pressure for my elevation for 75 minutes.