

SEASONED CHILI BEANS By Justine Retell Johnson on Sunday, September 15, 2013 at 9:45am

COMPLIAMENTS OF lindas pantry (you tube)

- (recipe tweeked by justine retell johnson)
- 1c. dried red beans, rinsed(no soaking needed) .
- 1/2 t. salt
- 1t.paprika,
- 1 t cumin,
- 2 t chili powder
- 1/4 t. cayanne pepper ,
- 1/4c. tomato sauce (I used tomato paste the first batch, thats what I had on hand)
enough water to fill the rest of the jar to 1 inch head space..
- place all ingredients into your clean quart jars . wipe rims and place on lids and rings. pressure cook at 11pounds for 90 minutes ...ENJOY !

**** these ingredients are the amounts you add to EACH QUART JAR ! SO YOU CAN MAKE AS LITTLE OR AS MUCH AS YOU NEED... almost forgot she adds chopped onions & green peppers & 2 slices of jalapenos to each jar too !