

Taste like grillin beans shared by Anne Bibb Ruble

this is for pint jars. Double for quarts and change the processing time to 90 minutes.

Baked Beans in pint jars

Layer in PINT jar

½ cup (scant) dry navy beans

1 oz bacon or salt pork or half a palm full of crumbled precooked bacon (optional)

½ teaspoon salt

½ tablespoon molasses

1 teaspoon prepared mustard

3 tablespoon ketchup

1 tablespoon brown sugar

1 -2 tablespoon bourbon (optional it's good with or without)

½ cup fine chopped onion

Boiling water

Layer in jar, fill with boiling water

Pressure can for 75 minutes at 10 # pressure Adjust for alltitude