

Church Builder Chicken

By Debbie Milroy on Saturday, Nov 2, 2013

1 whole chicken
1/2 lb. bacon minced (I do this when it has been frozen)
2 lg. onions diced
4 lbs. peeled potatoes
5 ea. #2 cans of lima or butter beans, drained
2 ea. #2 cans of whole corn, drained
5 ea. # 2 cans of tomatoes
1/2 t. red pepper
1/2 t. black pepper
1-1/2 t. salt

Cook chicken in pressure canner until meat comes off the bones, place meat back in the pot with all the canned items, onions and spices. Bake the bacon in the oven until crispy. Boil the potatoes until done around 20 minutes, drain and mash. Add all the ingredients together in the pot. Simmer for 45 minutes over med heat, stir frequently to keep from burning. Can in quart jars.