

Tim Farmer's Country Kitchen

BEAN WITH BACON SOUP

Recipe is per 1 quart jar

*1 cup navy beans
2 tablespoons onion
2 tablespoons celery
2 tablespoons carrots
2 strips bacon, chopped
¼ teaspoon hickory liquid smoke
2 teaspoons ketchup
Dash Nature's Seasons
2 chicken bouillon cubes
1 cup chicken broth
1 cup water
Salt and pepper to taste*



Pour all ingredients in clean and sterilized quart jar. Wipe top and place lid on top. Hand tighten. Put in pressure canner for 90 minutes (after the jigglers start moving). To eat, add to chicken broth in saucepan and heat over medium heat, and serve.

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