



[Canned Green Beans Recipe](#)

Recipe and Tutorial Photos found on AnnsEntitledLife.com

Prep Time: 25 minutes

Cook Time: 20 Minutes

Canned Green Beans Mise en Place:

- 4 [Pint Canning Jars](#)
- 4 [Lids and Screw Tops](#)
- [Pressure Canner](#)
- [Measuring Cup](#)
- [Measuring Spoons](#)

Canned Green Beans Ingredients:

- 3 lbs Green Beans
- 2 tsp Kosher Salt
- 4 cups Boiling Water + more for pressure canner

Canned Green Beans Directions:

- Wash your canning jars, lids, gaskets, screw tops in the dishwasher on sanitize, boiling water on the stove, or extremely hot sink water.
- While your canning jars are being cleaned; thoroughly wash your green beans.
- Snap the ends off your green beans.
- If desired, break your green beans into approximate 2 inch pieces.
- Pack raw green beans into clean, hot canning jars leaving about ½” of head space between the green beans and the top of the jar.
- Add ½ teaspoon of salt to each jar and fill with boiling water, being careful to leave the same ½” of head space.
- Add lids and loosely tighten rings.

- Add jars to your pressure canner and fill 2 inches deep with water.
 - Process at 15 pounds of pressure for 20 minutes.
 - Tip: Store the jars without the screw top rings on so you can keep an eye on the seal of the lid and make sure it is not compromised during canning and storage.
-
- Makes 8 servings Canned Green Beans