Ingredients

- 2 gal Kentucky Wonder beans or any other
- 3 qts water
- 1 pt vinegar
- 1 cup sugar
- 1 tbsp salt per quart of beans (4qts in a gallon)

Instructions

Bring to a boil and let cook to barely tender. Place beans in jar and seal with hot lids and rings one jar at a time. When you open the jar of beans to prepare, be sure and pour off brine and cook in water, season to taste.

Notes

Recipe submitted by Aunt Ann. It was Aunt Ruby Hughes' recipe

Summary

Yield: 8 Source: Aunt Ruby Hughes?s recipe Prep Time: 1 hour Category: Beans Cuisine: American Tags: vinegar, Canned beans