



## **Green Beans with Lemon Rind**

### **Ingredients:**

10 lbs. of fresh green beans - washed, stringed, ends trimmed and cut into pieces

1 lemon – peel cut off into narrow strips

### **Method:**

Boil beans 5 minutes. Pack hot into hot jars, leaving 1 inch head space. Add 1 or 2 pieces of lemon rind to beans. Cover with boiling water, leaving 1 inch head space. Remove air bubbles. Adjust caps.

Process pints 20 minutes, quarts 25 minutes at 10 pounds pressure.

Yields: 5 quarts

**From Carpinito Brothers Farm, Kent, WA**