

Sensible Survival Solution



Pressure Canned Spicy Black-eyed Peas

Ingredients

- 4 Lbs of dried black-eyed peas
- 1 Jar of real bacon pieces
- 1 Bottle of Chipotle flavored Tabasco Sauce
- Cajun seasoning (salt substitute) or table salt
- 20 Regular mouth pint jars

Instructions

- Always use safe and sanitary canning procedures
- In a colander thoroughly rinse the black-eyed peas to remove dirt and debris
- Place the jar lids in water, bring to a boil, remove from heat and let sit until needed
- Prepare the jars by doing the following:
 - Measure and add 1/8 teaspoon of Cajun seasoning to each jar
 - Add a small amount of real bacon pieces to each jar for flavor
 - Add 1 cup of black-eyed peas to each pint jar
 - Add 1 drop of Chipotle Tabasco Sauce to each jar
 - Fill each jar to within 1" of the top of the jar with water
- Wipe the rim of each jar with a damp towel or rag
- Using the magnetic tool remove the lids from the hot water and place them on the jars
- Add a band to each jar and screw on finger tight

Pressure Canning

- You should pressure can the jars according to the requirements for beans for your altitude.
- For us at sea level this is 40 minutes in our Power Cooker XL.

Yield

- 20 Regular mouth pint jars of fully cooked and ready to heat and serve black-eyed peas
- Each jar serves up to 3 adults in our home