

Canned Sausage and Bean Soup



Ingredients

- 1 ½ cups dried pinto beans (8 ounces)
- 1 ½ cups dried black beans (8 ounces)
- 2 tablespoons olive oil
- 1 large onion, finely diced (1 ½ cups)
- 2 celery stalks, chopped into ½" thick pieces (1 cup)
- 4 garlic cloves, minced
- 2 pounds bulk Italian sausage, spicy or sweet
- 8 cups Beef Bone Stock
- 4 cups water
- 4 medium carrots, peeled and cut into ½" thick rounds (2 cups)
- 2 bay leaves
- ½ teaspoon coarse sea salt
- ¼ teaspoon ground black pepper
- 1 bunch kale, stems removed, leaves coarsely chopped

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 7 quarts
- [Source](#)

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Directions

1. Thoroughly rinse and clean the dried beans, discarding any disfigured or shriveled beans and any rocks or debris. Add the beans to a stockpot with enough water to cover by 2 inches. Bring to a boil over medium-high heat, then reduce the heat, cover and simmer on low for 30

minutes. Set aside about 1 cup bean cooking liquid. Drain beans and set aside.

2. In a second large stockpot, heat the olive oil on medium-high heat. Add the onion, celery and garlic and saute until the onions are translucent, about 5 minutes. Add the Italian sausage and cook until done, breaking sausage into smaller, bite-size pieces as it cooks.
3. Add the Beef Bone Stock, water, carrots, bay leaves, salt and pepper. Bring to a boil. Reduce the heat and simmer for 5 minutes. Add the rehydrated beans, 1 cup reserved bean cooking liquid, and the chopped kale to the stockpot and mix well. Cook for an additional 5 minutes. Remove from the heat.
4. Using a slotted spoon, fill each jar three-quarters full with the sausage and vegetables. Be sure to obtain a good ratio of sausage and vegetables in each jar. Ladle the hot soup liquid over the mixture, being sure to leave a 1 inch headspace. Tamp the mixture down using an air bubble remover tool and add additional soup liquid if necessary to maintain the 1 inch headspace.
5. Wipe the rim of each jar with a warm washcloth dipped in vinegar. Place a lid and ring on each jar and hand tighten.
6. Place jars in the pressure canner, lock the pressure canner lid and bring to a boil on high heat. Let the canner vent for 10 minutes. Close the vent and continue heating to achieve 11 PSI for dial gauge and 10 PSI for a weighted gauge. Process quart jars for 90 minutes and pint jars for 75 minutes.

[canning](#), [soup](#), [beans](#), [black beans](#), [pinto beans](#), [onion](#), [celery](#), [carrot](#), [sausage](#), [bulk sausage](#), [kale](#), [pressure cooker](#)

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