



Pressure Cooker Butter Beans with Beer and Bacon

Jacob · 28/09/2024



Prep Time

8 hrs 10 mins

Difficult

Medium

Servings

9 hrs 5 mins

Description

These are the best pressurecooked butter beans you will ever eat guaranteed

Ingredients

- - 1 pound dried large lima beans (butter beans) - 1 pound bacon - 4 cups water
- or more as needed - 1 (12 fluid ounce) can or bottle beer - $\frac{1}{2}$ teaspoon ground cumin (Optional) - $\frac{1}{2}$ jalapeno pepper
- seeded and minced - 1 clove garlic
- minced

Instructions

1. Place beans into a large container and cover with several inches of cool water; let stand 8 hours to overnight. Place bacon in the open pressure cooker and cook over medium-high heat
2. occasionally turning
3. until evenly browned
4. about 10 minutes. Drain bacon slices on paper towels and remove the pressure cooker from heat. Reserve bacon grease in the pressure cooker to cool
5. about 10 minutes. Stir 4 cups water into cooled bacon grease; add beer and cumin. Drain and rinse soaked beans; add to water mixture in the pressure cooker. Place the lid on the pressure cooker and secure tightly. Cook beans according to the manufacturer's instructions over medium-high heat
6. about 30 minutes; release the pressure. Stir jalapeño pepper and garlic into beans. Crumple bacon over beans. Close the pressure cooker again and bring the pressure to 15 pounds per square inch over medium heat. Immediately turn off the heat. Remove the pressure cooker from heat and allow pressure naturally decrease to 0. Tips You can add either a 1/2 teaspoon of kosher salt or Lawry's seasoning salt. Do not add both — beans may become too salty if not careful.