



Pickled Green Beans

Makes 4 servings

Equipment needed:

- Mason jars with lids
- Sauce pot

Recipe:

- 1 ½ pounds green beans
- 2 cloves garlic, sliced
- 2 ¾ cups water
- 1 ¼ cups white vinegar
- 1 Tablespoon storebought pickling spices
- 2 Tablespoons sugar
- 2 Tablespoons kosher salt
- Fresh dill (optional)

Instructions:

Gather all ingredients beforehand. Wash green beans and dill (if using). Trim the ends of the green beans. Using the flat of the knife, lightly crush garlic and remove the papery skin. Slice into small pieces. Place beans, garlic, dill (if using), and pickling spices in the mason jar. In a small sauce pot combine water, vinegar, sugar, and kosher salt. Bring to a boil and stir ingredients until dissolved. Very carefully pour the hot mixture over the beans. Allow it to cool to room temperature for 2 hours. Place lids over the mason jars and store in the refrigerator for two days before eating. For best flavor wait one week before eating.

This recipe can be stored in the refrigerator for 1 month, or for 5 days after opened.