



Pickled Dilly Beans

Makes approx. 6 pints or 3 quarts

A great side to a frothy beer or an excellent alternative to celery in a Bloody Mary! If you would prefer a non-alcoholic splendor, they taste excellent in a salad or as an addition to a relish tray. This recipe can also be used to preserve Pickled Asparagus spears. Be sure to pack your jars flower tip down so you may cut the ends to maintain the proper headspace.

Ingredients

- 9 pounds green/wax string beans (or 7 pounds asparagus spears)
- 6 whole cloves of garlic, peeled

Brine:

- 5 cups white vinegar
- 5 cups water
- ½ cup pickling or canning salt

Seasonings:

- Dill seed or fresh dill flower sprig
- Mustard seed
- Crushed red pepper flakes (optional)

Instructions

1. In a large stainless steel stock pot, combine vinegar, water, and salt. Bring to a boil over medium-high heat and stir to dissolve the salt.
2. If using pint jars, add 1 garlic clove, ½ tablespoon dill seeds (or 1 fresh dill flower), ½ tablespoon red pepper flakes, and ½ tablespoon mustard seeds to each jar.
 - a. If using quart jars, add 2 garlic cloves, 1 tablespoon dill seeds (or 1 fresh dill flower), 1 tablespoon red pepper flakes and 1 tablespoon mustard seeds to each jar.
3. Raw pack the green beans into each jar leaving a ½-inch headspace. Pour cool water into jars filling to ½-inch headspace.
4. Remove any trapped air pockets and add additional water if necessary to maintain the ½-inch headspace.
5. Wipe the jar rims with a clean washcloth dipped in vinegar. Add a canning lid and ring to each jar and hand tighten.
6. Place jars in water bath, fully submerge with cool water, and place lid on canner. Bring to a boil over high heat. Process the pint jars for 10 minutes and quart jars for 15 minutes. Remember, processing time doesn't begin until the water is at a full rolling boil.
7. Once processing is complete, remove canner lid and wait 5 minutes before removing the jars from the canner to cool.