

Dilled Green Beans

Active Time: 45 Minutes

Cook Time: 5 Minutes

Total Time: 1 Hours

Makes: 6-8 pints

INGREDIENTS

4 pounds (about 4 quarts) whole green beans (ends trimmed)

5 cups vinegar

5 cups water

½ cup salt

For each pint jar:

¼ teaspoon hot red pepper, crushed

½ teaspoon mustard seed

½ teaspoon dill seed (or 1 dill head)

1 clove garlic

DIRECTIONS

Wash beans thoroughly; drain and cut into lengths that will fit into pint jars. Pack the beans in clean, hot jars. Add red pepper, mustard seed, dill seed and garlic.

Combine vinegar, water and salt; heat to boiling. Pour boiling liquid over beans, seal and process in a boiling water bath for 5 minutes.