



Dilly Beans

from Leigh-Anne Nicastro

5 lbs green beans, trimmed and washed

5 cups vinegar

5 cups water

1/2 cup kosher salt

Per jar

½ tsp mustard seeds

½ tsp red pepper flakes

½ tsp dill weed

2 cloves of garlic

1 hot pepper (jalapeño or Serrano)

Put the beans in the jar first, then add the mustard seeds, red pepper flakes, dill, garlic and pepper to the jars. Boil the liquid and pour over the beans. Process your cans according to the Ball cookbook.

