

Pickled Green Beans (Dilly Beans)

By Matthew Molus on August 18, 2006"

This recipe was originally my Great Grandmother's I just recently found it in my Mother's stuff after she passed away a few months ago."

INGREDIENTS

4 lbs green beans
1/2 teaspoon crushed red pepper flakes, per jar
1/2 teaspoon mustard seeds, per jar
1/2 teaspoon dill seed, per jar
1 whole garlic clove, per jar
5 cups vinegar
5 cups water
1/2 cup pickling salt

DIRECTIONS

Clean and Cut beans to fit in tall Mason Jars. (one pint).

Place ingredients 2-5 into each jar.

Add beans to jar(s) until full.

Bring to boil ingredients 6-8.

Pour boiling liquid over beans.

Tighten lids.

Process in boiling water for 10 minutes or keep in refrigerator and allow to cure for a week or so.