

Dilly Beans

Yield: 4 pints

2 lbs	green beans, trimmed
4 heads	dill
12 whole	peppercorns
4 cloves	garlic
¼ cup	salt
2 ½ cups	vinegar
2 ½ cups	water
Optional:	Up to 1-2 chilies per jar (or omit)

Method:

Pack beans length wise into hot jars, leaving ¼ inch head space. To each pint add chilies, if desired. Add one clove garlic, 3 whole peppercorns, and one head of dill to each jar. Combine remaining ingredients and bring to a boil. Pour boiling hot mixture over beans, leaving ¼ inch head space. Remove air bubbles. Adjust cap. Process jars in boiling water bath for 10 minutes.

(by Chef Dan Brophy, Summer Food Preservation Series 2013, Portland Nursery / Stark)

