

Pickled Dilly Beans

Ingredients:

- 1 lb green beans – washed with ends removed
- 2 cups water
- 1 $\frac{3}{4}$ cups white vinegar
- $\frac{1}{2}$ cup white sugar
- 1 head of garlic, broken into cloves with skins removed (about 8 cloves)
- 1 $\frac{1}{2}$ Tbsp kosher salt
- 1 Tbsp pickling spice
- 1 $\frac{1}{2}$ tsp dill seed
- 4 sprigs of fresh dill weed

Directions

1. In a large bowl combine the water, vinegar, salt, sugar and spices.
2. Stir well and add the vegetables (make sure the vegetables are covered by the pickling liquid)
3. Cover the bowl and let it sit on the counter for two hours
4. Remove the vegetables and place them into 2-3 clean mason jars. Make sure you get fairly even amounts of cucumber, pepper and garlic in each jar
5. Top off each jar with pickling liquid from the bowl
6. Place clean, tight fitting lids on each jar and place them in the refrigerator
7. Now the hard part. Let them set in the fridge for at least 10 days, 2 weeks is better.
8. After they have time to rest in the fridge, enjoy them as a snack or use them on sandwiches, in recipes, etc.

Notes:

- You can pickle just about any type of vegetables, so feel free to experiment. This recipe makes great dill pickles from cucumbers, carrots, cauliflower – get creative.

Recipe From www.oldguykitchen.com

