



Dilly Beans

Ingredients:

- 2 lbs. trimmed green beans
- 4 heads dill
- 4 cloves garlic
- 1 t. cayenne pepper
- 2 ½ c. vinegar
- 2 ½ c. water
- ¼ c. canning salt

Method:

Pack beans lengthwise into hot pint jars, leaving ¼ inch head space.

To each jar, add ¼ tsp. cayenne pepper, 1 clove garlic and 1 head dill.

Combine remaining ingredients in a large sauce pot. Bring to a boil. Pour hot liquid over beans, leaving ¼ inch head space. Remove bubbles. Adjust caps.

Process for 10 minutes in boiling water bath.

Yields: 4 pints

From Carpinito Brothers Farm, Kent, WA