

Dilly Beans Recipe

MAKES
1 quart

INGREDIENTS

- 1 pound green, yellow, or purple string beans
- 2 cloves garlic
- 1/2 teaspoon red pepper flakes
- 1/2 teaspoon yellow mustard seeds
- 2 sprigs fresh dill
- 1 cup distilled white vinegar
- 1 cup water
- 1 tablespoon kosher salt or 2 teaspoons pickling salt

EQUIPMENT

- Chef's knife
- Cutting board
- Colander
- 1 wide-mouth quart or 2 wide-mouth pint jars with lids
- Measuring cups and spoons
- Canning funnel, optional

INSTRUCTIONS

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- 1 Wash 1 wide-mouth quart or 2 wide-mouth pint canning jars, lids, and rings in warm, soapy water and rinse well. Set aside to dry or dry completely by hand.
- 2 Rinse 1 pound green, yellow, or purple string beans under cool running water and drain well. Trim the stem ends from the beans and halve them if using 2 pint-sized jars. Leave them whole if using a quart jar.
- 3 Place 2 peeled garlic cloves, 1/2 teaspoon red pepper flakes, and 1/2 teaspoon yellow mustard seeds in the jar(s).

RECIPE NOTES

Storage: These pickles are not canned and can be stored in the refrigerator for up to 2 months. If you process and can the jars, they can be stored at room temperature unopened.