

## DILLY BEANS

Recipe from: <https://www.ballmasonjars.com/>

Preserving method: Water bath canning

Makes about 6 (16 oz) pint jars

An old family classic! Feel free to kick up the flavor by adding a few pinches of crushed red pepper or chili powder to the brine.

### **You will need:**

3 lbs green and/or yellow wax beans, trimmed and cut into jar-length pieces (about 4 inches)

3 3/4 cups vinegar

3 3/4 cups water

1/3 cup Ball® Salt for Pickling and Preserving

6 cloves garlic, crushed or thinly sliced

6 springs of dill

### **Directions:**

Prepare water canner. Place rack into canner. Fill the scanner with warm water to about a third full. Heat jars in simmering water until ready to use, do not boil. Wash lids in warm soapy water and set aside with bands.

Combine vinegar, water and salt in a large saucepan and bring to a boil over high heat, stirring to dissolve salt.

Place 1 clove crushed garlic and 1 dill sprig into a hot jar. Pack beans cut side up leaving a ½ inch headspace.

Ladle hot brine into a hot jar leaving a ½ inch headspace. Remove air bubbles. (A knife works well to separate & move air bubbles out) Wipe jar rim. Center lid on jar and apply band, adjust to **fingertip tight**. DO NOT TIGHTEN HARD. You want the air bubbles to escape while bathing. Place jar in water canner. Repeat until all jars are filled.

Process jars 15 minutes AFTER water comes to a rolling boil. Turn off heat, remove lid, let jars stand 5 minutes. Remove jars, leaving about 2 inches between jars and cool 12-24 hours. Lids will "ping" as the jars cool. Check lids for seal, they should not flex when center is pressed.

