

## DILL PICKLED BEANS

2 pounds green beans  
3 cups water  
1 cup white vinegar  
2 tablespoons pickling salt

2 tablespoons dried dillweed  
1/4 teaspoon cayenne  
2 cloves garlic, minced

Wash beans; drain. Trim ends. Cut beans to fit pint jars. Cook beans in a large amount of boiling water, uncovered, for 3 minutes. Drain. Set aside. In 4- to 6-quart kettle or Dutch oven mix 3 cups water, vinegar, salt, dillweed, cayenne, and garlic; bring to boiling. Pack beans lengthwise into hot, clean pint jars; leave 1/2-inch head space. Pour hot pickling liquid over beans; leave 1/2-inch head space. Adjust lids. Process in boiling water bath 10 minutes. (Start timing when water returns to boil.) Makes 4 pints.