



Pickled Green Beans

Makes 1 pint • Refrigerator Pickling Style

Ingredients

- 5 oz. green or wax beans*
- 1 pint jar with lid*
- 1 clove garlic, peeled and quartered*
- 1/2 tsp. coriander seeds*
- 1 small dried chile*
- 1/8 tsp. black peppercorns*
- 1 bay leaf*
- 1 cup cider vinegar*
- 1/2 cup white wine*
- 1 Tbsp. sugar*
- 1 tsp. salt*

Supplies

Clean and Sterilized Canning Jar with New Lid

Directions

1. Arrange beans vertically in pint jar to see how many fit. Remove beans and trim them to fit lengthwise in jars, leaving at least 1/2 inch empty space at top of jar. Arrange trimmed beans in jar.
2. Stuff garlic, coriander seeds, chile, peppercorns, and bay leaf around beans.
3. Bring vinegar, wine, sugar, and salt to a boil and boil for 2 minutes. Pour mixture over beans. Screw on lid and let sit until cooled to room temperature. Refrigerate for 2 days or up to 6 months before eating.

Notes

These easy Pickled Green Beans are “refrigerator pickles.” They are not heat-processed and thus must be stored in the refrigerator to keep from spoiling. A flavorful, snappy pickle, they are great in salads or alongside meaty fare like braised pork.

Note: This recipe is for 1 pint jar of Pickled Green Beans. The recipe easily doubles, triples, or even quadruples if your harvest is large and your fridge space ample.

Prep Time: 15 minutes • Cook Time: 5 minutes • Total Time: 20 minutes

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