

Dilly Beans Recipe

5 C. white vinegar

5 C. water

1/2 c. salt

Combine and bring to a boil.

Pack raw beans tightly in pints or quart jars.

Add 1 clove of garlic and a pinch of cayenne pepper to each jar and 1 TBS. of dill seed or dill weed.

Pour boiling mixture over the beans.

Process for 10 minutes.

Makes 8 pints or 4 quarts