

Quick Pickled Green Beans

Swick

Makes 2 pints | Active Time: 30 minutes | Total Time: 35 minutes

Step 1: Prepare the Green Beans

- 1 lb fresh green beans

Prepare your mise en place for all ingredients.

Wash the beans and trim to fit in your jars vertically, leaving about 1/2 inch to spare at the top of the jar. The beans will need to be fully submerged beneath the liquid when you add the brine.

Step 2: Make the Brine

- 1 cup apple cider vinegar
- 3/4 cup filtered water
- 1 T + 1 1/2 t kosher salt
- 6-8 garlic cloves, peeled and thinly sliced
- 1/4 cup chopped fresh dill weed (or 2 tsp dill seeds)
- 1 1/2 tsp mustard seeds
- 1-2 tsp red chili flakes (optional)
- 1 tsp peppercorns

Combine the vinegar, water and salt in a medium saucepan. Boil on medium-high until the salt is fully dissolved.

Step 3: Fill the Jars

Divide the herbs and spices evenly between the jars.

Lay the jars on their sides and slide the beans in horizontally. This is easier than trying to fill the jars when upright. Pack the beans in tightly so they don't float up and out of the liquid once you add the brine.

Set the jars upright and add the brine. Be sure the beans are fully covered.

If the brine is still hot, cover the jars with a clean cloth until cool. Put on the lids and refrigerate.

Allow the beans to pickle at least 24 hours in the refrigerator before serving. They will be even better if you wait a few more days.

Pickled green beans will keep tightly covered in the refrigerator for up to 3 months.