## **How To Make Dilly Beans** *Makes 1 quart-sized jar or 2 pint-sized jars*

<https://www.thekitchn.com/how-to-make-dilly-beans-233956>

### **What You Need**

#### **Ingredients**

* 1 pound green, yellow, or purple string beans
* 2 cloves garlic
* 1/2 teaspoon red pepper flakes
* 1/2 teaspoon yellow mustard seeds
* 2 fresh dill sprigs
* 1 cup distilled white vinegar
* 1 cup water
* 1 tablespoon kosher salt or 2 teaspoons pickling salt

**Equipment**

* Chef's knife
* Cutting board
* Colander
* 1 wide-mouth quart or 2 wide-mouth pint jars with lids
* Measuring cups and spoons
* Canning funnel, optional

### **Instructions**

1. **Prepare the jars:** Wash the jars, lids, and rings in warm, soapy water and rinse well. Set aside to dry or dry completely by hand.
2. **Prepare the beans:** Rinse the beans under cool running water and drain well. Trim the stem ends from the beans and halve them if using 2 pint-sized jars. Leave them whole if using a quart jar.
3. **Add the spices to the jars:** Place the garlic, red pepper flakes, and mustard seeds in the jar(s).
4. **Pack the green beans into the jars:** Place the jar on its side. Place the sprigs of dill down first, then stack the beans in the jar, orienting them so that they will stand up straight when the jar stands upright. Pack the jar as tightly as possible. A full pound will fit in one quart jar, or you can divide the beans into 2 pint jars.
5. **Make the pickling brine:** Combine the vinegar, water, and salt in a small saucepan over high heat and bring to a boil. Pour the brine over the green beans, filling each jar to within 1/2 inch of the top. You might not use all the brine.
6. **Remove the air bubbles:** Gently tap the jars against the counter a few times to remove all the air bubbles. Top off with more pickling brine if needed. Place the lids over the jars and screw on the rings until tight.
7. **Cool and refrigerate:** Let the jars cool to room temperature. Store the pickles in the refrigerator. The pickles will improve with flavor as they age — try to wait at least 48 hours before cracking them open.  
     
   **Recipe Notes  
   Storage:** These pickles are not canned and can be stored in the refrigerator for up to 2 months. If you process and can the jars, they can be stored at room temperature unopened.