

Tim Farmer's Country Kitchen

PICKLED GREEN BEANS

Makes 3 quarts

3 ½ cups vinegar

2 cups sugar

2 sticks cinnamon

1 tablespoon pickling spice

1 /2 teaspoon canning salt

3 ½ cups water

Boil for 15 minutes then let simmer. Stuff beans in jar as tight as possible and pour liquid overtop and hot bath for 15 minutes. Ready to eat right away. Refrigerate after opening.



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