

Deep South Dilly Beans

Add to each pint:

1tsp crushed red pepper

1 clove of garlic

2 heads of dill (2Tbs.)

1 Tbs. mustard seed

Brine:

2c. water

2c. white vinegar

1/4 c. pickling salt

Pack clean, cut beans into steril jars. Add spices and pour brine covering beans with 1/2 inch head space.

Water bath for 10 minutes.

*I have made dilly beans before but this is my first time making this spicy recipe! Hope they are good!! :)