

Spicy Pickled Green Beans and Wax Beans Dede Schmidt

2 pounds green beans, wax beans or a combo, trimmed

2 tbsp. salt

2 and 1/2 cups red wine vinegar (5% acidity)

1 cup cider vinegar

1 cup sugar

1 cup vodka

4 tbsp. mustard seeds

2 tbsp. black peppercorns

1 tbsp. pink peppercorns

4 tsp. fennel seeds

4 tsp. crushed red pepper flakes (less, if you prefer)

8 cloves garlic

4 bay leaves

2 tsp. dill

1. Bring a large pot of water to a boil and blanch beans until crisp tender, about 4 minutes, then plunge into an ice bath to halt cooking.
2. Combine remaining ingredients in a saucepan and bring to a boil. Cook over medium high heat for 2 minutes, stirring to dissolve sugar.
3. Place beans into sterilized pint jars (more neatly and artistically than I did, no doubt!). Remove bay leaves from marinade and pour hot marinade over beans leaving 1/2-inch headspace. Seal jars and process in a boiling water bath canner for 15 minutes. Allow to sit in the canner for 5 minutes then remove and cool completely on a wire rack or clean towel. Check seals and reprocess if needed. Makes 4 pints