

Quick Pickled Dilly Beans

From your box: green beans, dill

Other Ingredients: white wine vinegar, water, sugar, salt, pickling spice, garlic

Combine ½ pound trimmed green beans (your bag has just under 2 pounds in it) with ¼ cup chopped dill in a medium bowl. In a saucepan, combine 1 cup white wine vinegar, 1 cup water, 2 teaspoons each of sugar, salt, and pickling spice, and one peeled clove of garlic. Bring to a boil for one minute or until sugar and salt dissolve. Pour over bean mixture, let stand two hours, drain and serve. You can also let these continue to pickle in your refrigerator and eat over the next couple days. For a spicy change, add a chopped jalapeno to the saucepan before boiling.

Adapted from June 2012 edition of Cooking Light