



VEGGIE MOBILE®

Produce Aisle On Wheels

Pickled string beans and cucumbers

Ingredients:

Brine:

- 10 cloves garlic, peeled
- 2 cups white vinegar
- 2 Tbsp kosher salt
- 1 tsp dill
- 1 tsp mustard seed
- ½ tsp black peppercorns

Veggies:

- 6 small or 2 large cucumbers
- ½ pound of green beans
- 6 small carrots, peeled

****You will also need two 1-quart canning jars****

Directions:

1. Slice cucumbers into thin medallions.
2. In a medium saucepan, bring 4 cups water to boil, reduce heat to simmer, add garlic, cook for 5 minutes.
3. Add vinegar and salt, raise the heat to a boil, stirring until salt dissolves. Remove from heat.
4. Divide dill, seeds, peppercorns, and garlic cloves between jars & add a few dill sprigs to each.
5. Tightly pack jars with vegetables.
6. Bring the brine back to a boil, pour it over the vegetables to cover completely, let cool, then cover and refrigerate.



Sponsored
by

Who knew?

Your pickles will be ready in just a few hours but will keep in the fridge for 3 months & get tastier with time!

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