

TIM FARMER'S COUNTRY KITCHEN

PICKLED GREEN BEANS

Refrigerator

Fresh green beans

1 cup vinegar

1 cup water

1/2 cup sugar

1 cinnamon stick

1 teaspoon pickling spices

1/2 teaspoon pickling salt

Cut off ends of green beans. Stuff into large jar until full. In saucepan heat remaining ingredients until boiling. Pour over beans while still hot. Take cinnamon stick from mixture and put in jar with beans. Close the stop and let cool. Stores in fridge for 2-3 months.

