

Pickled String Beans

Ingredients

- 4 qt string beans (fresh or canned)
- 1 cup sugar
- 2 qt vinegar
- 1 Tbsp mixed spice
- 1/2 tsp salt per qt of water (for cooking fresh beans)

Instructions

1. Wash fresh beans and remove strings.
2. Cover beans with water to which 1/2 tsp salt per quart of water has been added.
3. Cook until tender.
4. Make a bubbling syrup from the vinegar, sugar, and spices.
5. Cover beans with the hot syrup.
6. Boil 10 minutes.

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1 c sugar

2 qts. Vinegar

1 tbsp mixed spice

Wash fresh beans Remove strings
cover with water to which $\frac{1}{2}$ tsp salt
per qt added. Cook till tender. Cover
with pickling syrup made of Vinegar
sugar & spices - Boil 10 min

