

Dilly Beans

- 2 lbs green beans
- 4 cloves garlic
- 1/4 cup salt
- 2 1/2 cups water
- 2 1/2 cups vinegar
- 4 heads dill
- Pack beans in 4 pint jars. Add 1 dill & 1 clove garlic to each jar. Combine remaining ingredients and bring to a boil. Pour over beans, adjust caps and process 10 minutes.