

DILLED GREEN BEANS

Makes 6 Pints

- 🍃 2 1/2 lbs fresh whole green beans
- 🍃 2 1/2 cups Mrs. Wages® White Distilled Vinegar (5% acidity)
- 🍃 2 1/2 cups water
- 🍃 1 cup sugar
- 🍃 1 pouch Mrs. Wages® Dilled Green Beans Mix

Pack. Refrigerate. Enjoy.

PREPARE & PROCESS home canning jars and lids according to manufacturer's instructions for sterilized jars. Keep jars hot.

WASH green beans and trim tips. Place green beans in a large non-reactive saucepan. Do not use aluminum. Cover green beans with water and bring to a boil. Reduce heat and simmer for 5 minutes; drain.

COMBINE drained green beans, Mrs. Wages® White Distilled Vinegar, water, sugar and Mrs. Wages® Dilled Green Beans Mix in a large non-reactive saucepan. Do not use aluminum. Bring to a boil. Reduce heat and simmer for 5 minutes. Remove from heat.

Pack hot green beans loosely into hot jars, leaving 1/2-inch headspace. Evenly divide hot pickling liquid among the packed jars, leaving 1/2-inch headspace. Remove air bubbles, wipe rim and cap each jar as it is filled. If more liquid is needed for proper headspace, add a mix of 1 part hot vinegar and 1 part hot water.

Refrigerator Process: Cool jars at room temperature. Product is ready to eat after 24 hours. Store properly hot packed product in refrigerator and use within 6 months. Once opened, use within 1 week.

Shelf Stable Process: Process pints 20 minutes, quarts 30 minutes, in a boiling water bath canner. Turn off heat, carefully remove canner lid, and let jars stand for 5 minutes in canner. Remove jars. Let jars sit undisturbed to cool at room temperature for 12 to 24 hours. Test jars for airtight seals according to manufacturer's directions. If jars do not completely seal, refrigerate and consume within 1 week. Product is ready to eat after 24 hours. Store properly processed shelf-stable product in a cool place, and use within 1 year.