

Quick Pickled Green Beans

Adapted from the recipe for “Lemon-and-Bay Leaf Bean Pickles” in *The Better Homes and Garden Canning* special interest publication (2012)

Makes 1 quart or 2 pints of pickles

In 2012, I was standing in line at the grocery store and started flipping through a Better Homes and Gardens special interest publication on canning. It featured over a hundred ways to preserve vegetables and fruits that were modern and creative. It came home with me that day and has been an impulse buy I haven't regretted. It's the resource I turn to again and again when I need inspiration or just a solid recipe for canning foods. I adapted this recipe from that publication.

If you are interested in learning more about canning, Minced blog has more recipes. There's [peach and jalapeno jelly](#), [the roasted garlic tomato sauce](#) that I mentioned earlier, and even a [quick sweet and spicy refrigerator pickle](#). Enjoy!

1 1/2 lbs green beans, rinsed, ends trimmed
2 cups water
1 1/3 cups white vinegar
1/4 cup fresh lemon juice
1/3 cup granulated sugar
2 teaspoons pickling salt
1 tablespoon whole black peppercorns
6 strips lemon peel
6 Turkish bay leaves

Combine the water, vinegar, lemon juice, sugar, and salt in a large saucepan. Bring to a boil.

Add the green beans to the boiling vinegar mixture and cook until crisp tender, about 2 minutes. Drain the beans, but reserve the cooking liquid.

Place the beans in a large, sterilized quart-size jar or divide between two sterilized pint jars. Add the peppercorns, strips of lemon peel, and bay leaves to the jar (or divide between the two jars) and then pour the cooking liquid over the beans and lemon peel. Stir to combine and make sure the liquid covers the beans (you may need to push the beans down to fully submerge them).

Refrigerate for at least one hour before serving. Pickled green beans will keep for about 1 month in the refrigerator.

This recipe came from *Minced* at www.mincedblog.com.