



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Green Bean Antipasta della Casa

This recipe makes enough brine for one - 1 litre bottle. Increase as needed.

- 1 ¼ cup white wine vinegar
- 1 ¼ cup water
- 1 ½ tablespoons seas salt
- 1 clove of garlic
- 1 branch of lemon thyme
- 1 dried hot pepper

Pack the jar with fresh green string beans, making sure to leave a ½ inch head space at the top of the jar. [Trim beans, if necessary]

Add garlic, thyme and pepper.

Combine vinegar, water and salt in a medium pot over high heat and bring to a boil.

Boil for 2 minutes.

Pour hot brine into packed bottles.

Seal with prepared lids.

Follow manufacturer's instructions for preparing the lids.

Store beans for 2 weeks in refrigerator before using.

THE LOVE: In order to pack the jar properly, I didn't sterilize it first. It makes it too hard to handle. That's why I store the beans in the fridge. Be sure to wash the jars thoroughly though before you pack them!