



Symbiosis Ranch Recipes

Grandpa Otis's Special Garlic/Spicy Dilly Beans

7 quart recipe

Prepare green beans by blanching them (flimsy not stiff).

Brine - 4 qts water

1 1/2 c. apple cider vinegar

1 c. kosher salt

Boil until salt is dissolved and water is clear

In bottom of sterile hot jar:

Place 1 grape leaf

1 small head of fresh dill

1 clove garlic

Add green beans, on top add another clove of garlic, dill head,

2 or 3 shakes of red pepper and the final grape leaf.

If jars and brine is hot enough no hot water bath is needed.

Otherwise, hot bath for 5 mins.