



Pickled Green Beans

Chef Tim Hill
CENTER Banquet Kitchen

Clean and De-stem:

2 lbs Green Beans

Bring to a Boil, then simmer Together for 5 minutes:

2 1/2	cup	Water	1	sprig	Fresh Rosemary
2 1/2	cup	Distilled Vinegar	1/4	cup	Kosher Salt
2	cloves	Garlic	1/2	T	Red Chili Flakes
1/8	cup	Sugar	1	T	Whl Coriander Seed

Put green beans in pint mason jars standing up. Pour hot liquid over beans. Seal with lids and boil in water bath for 10 minutes. Store in the refrigerator. Makes 4 pints.

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