DILLY BEANS

For 6 pints:

2 lbs sturdy green beans, trimmed
1 1/2 tsp cayenne pepper
6 cloves garlic, peeled
6 heads fresh dill
5 cups water
5 cups vinegar
¼ cup non-iodized pickling salt

Pack beans, lengthwise, into hot pint jars (preferably wide-mouth), leaving ½ inch headroom. To each pint add ¼ tsp cayenne pepper, 1 clove garlic and 1 head dill. Combine remaining ingredients in large pot and bring to a boil. Pour boiling hot over beans, leaving ¼ inch headroom. Wipe jar rim and screw on warmed lid and ring. Process 10 minutes in gently boiling water bath.

Carefully lift jars out of canner to a heat-proof surface and allow to cool and seal undisturbed. After 12 hours, remove rings and wipe jars before storing. To allow time for the flavor to develop, wait at least two weeks before serving. Don't worry if they look shrivelled right after processing, because they will plump right up in a few weeks.