

A great unique spicy pickle recipe to take advantage of the bounty of fresh green beans in the summer at Salt Spring Island. They are great on a charcuterie board or with a fine Caesar.

2 LB green beans, cleaned

3 cups water

2 cups white vinegar

¼ cup sea salt

8-12 garlic cloves, peeled

Small Bunch of fresh dill

2 tsp Goan Vindaloo

1 - Place beans in an ice bath until ready to pack jars.

2 - Sterilize 4 pint jars and lids as per manufacturer s directions. Keep hot water pot to seal jars after packing.

Goan Vindaloo