

## Spicy Dilly Beans: Easy Homemade Pickled Green Beans

Get ready to spice up your snacks with these crunchy, zesty



**TIME**  
**10-15 min**

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**ChefManiac**

### INGREDIENTS

Fresh crisp green beans (enough to fill your jars, typically 1.5 - 2 lbs for 2-3 pint jars)  
White vinegar (e.g., 5% acidity, about 2-3 cups)  
Pickling salt (non-iodized, about 2 tablespoons)  
Dill seed (about 1 teaspoon per pint jar)  
Red chile flakes (about 1/2 teaspoon per pint jar, adjust to taste)  
Fresh garlic cloves (1-2 per pint jar, peeled)  
Mustard seeds (optional, about 1/2 teaspoon per pint jar)  
Peppercorns (optional, about 1/2 teaspoon per pint jar)  
Water (for brine, same amount as vinegar)  
Clean canning jars with lids and bands (pint or quart size)  
Water bath canner with rack

### DIRECTIONS

1. Let's get these delicious : Spicy Dilly Beans canned!
2. Prepare : Green Beans: Start by washing the fresh crisp green beans thoroughly. Trim both ends of the green beans. If beans are very long, snap or cut them so they fit nicely into your canning jars, leaving about 1/2 inch of headspace from the rim.
3. Prepare : Canning Equipment: Heat up your water bath canner. Fill it with enough water to cover your jars by at least 1 inch. Place a rack at the bottom of the canner. Prepare your canning jars by washing them in hot, soapy water and rinsing well, or running them through a dishwasher cycle. Keep jars hot until ready to pack (either in the canner water or a warm oven). Prepare new lids and bands by washing them in warm, soapy water.
4. Make the : Zesty Brine: In a separate large pot, combine equal parts white vinegar and water (e.g., 2 cups white vinegar + 2 cups water). Add the pickling salt (e.g., 2 tablespoons for this amount of liquid, adjust based on total brine needed to fill jars). Bring this mixture to a rolling boil over high heat, stirring frequently until the pickling salt is fully dissolved. Reduce heat to a simmer to keep hot.
5. Pack : Jars with Spices & Beans: Carefully pack the hot, clean canning jars with your trimmed green beans. Pack them vertically for a neat presentation, or horizontally if preferred, ensuring they are tightly packed but leaving space for brine. To each jar, add the fresh garlic cloves, dill seed, and a sprinkle of red chile flakes for that extra spice. If using, add mustard seeds and peppercorns.

6. **Pour : Hot Brine:** Carefully pour the steaming hot brine over the packed green beans and spices in each jar. Use a non-metallic utensil (like a chopstick or plastic knife) to remove any air bubbles from around the beans, gently pushing the beans to release trapped air. Don't forget to leave a little headspace at the top of the jars (typically 1/2 inch from the rim).
7. **Seal & : Process:** Wipe the rims of the jars clean with a damp cloth (any food on the rim can prevent sealing). Place the hot lids on the jars, and then screw on the bands until fingertip tight (don't overtighten). Carefully place the sealed jars onto the rack in your boiling water bath canner, ensuring they are completely submerged in the hot water. Bring the water to a full rolling boil. Process the sealed jars in your boiling water bath for the recommended time (typically 10-15 minutes for pint jars at sea level, adjust for altitude) for perfect preservation.
8. **Cool & : Check Seal:** Once the processing time is complete, turn off the heat. Carefully remove the jars from the canner and place them on a clean towel on your counter, ensuring there is space between them. Do not disturb them. As the jars cool, wait for that satisfying "ping" sound that tells you everything has sealed beautifully! After 12-24 hours, check the seals by pressing on the center of the lid; it should not flex. If a jar hasn't sealed, refrigerate and consume within a few weeks.
9. **Store:** Once cooled and sealed, remove the bands (they can be reused later) and wipe jars clean. Store your delightful Spicy Dilly Beans in a cool, dark place. Wait at least 2-3 weeks before opening to allow the flavors to develop.
10. **Enjoy your crunchy, zesty : Spicy Dilly Beans!**

## SWAPS & NOTES

**Green Beans:** Fresh, firm, and blemish-free green beans are crucial for crispy dilly beans. "Snap" varieties are excellent.

**White Vinegar:** Use white vinegar with 5% acidity.

Do not reduce the vinegar quantity as it's vital for safety in canning.

**Pickling Salt:** Non-iodized pickling salt is essential as regular table salt can make the brine cloudy and affect flavor.

## TIPS FOR SUCCESS

Fresh Green Beans: Use the freshest, crispest green beans possible for the best texture.

Old or limp beans will result in soggy dilly beans.

Pickling Salt: Do not use iodized table salt; it can turn your pickles cloudy and affect the taste.

Accurate Brine Ratio: Do not alter the vinegar-to-water ratio for safety in canning.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/spicy-dilly-beans-easy-homemade-pickled-green-beans/>