



Spicy Marinated Green Beans

Prep time: 15 minutes

Cook time: 15 minutes

Marinate time: Several hours

- 1 ½ cups white wine vinegar
- 1 ½ cups water
- 1 tablespoon whole black peppercorns
- 2 to 3 teaspoons crushed red pepper
- 2 ½ teaspoons sugar
- 2 teaspoons kosher salt
- ½ tablespoon whole mustard seed
- 4 cloves garlic, sliced
- 2 large stalks fresh dill
- ¾ lb. fresh green beans, ends trimmed



Place all ingredients except green beans in a medium saucepan and bring to boil. Reduce heat and simmer 15 minutes. Place green beans in shallow dish and pour boiling marinade over top. Let cool, then place in zip lock bag and refrigerate several hours or until ready to serve, turning bag occasionally.

Makes 12 servings

Pairing Suggestion: [Mirassou California Sauvignon Blanc](#)