

Dilled Green Beans

Ingredients:

3 cups fresh green beans, cleaned
3 cloves garlic, peeled and minced
1 tsp. salt
1/2 cup vinegar
1/2 cup water
1 bunch fresh dill, about 1 cup, chopped

DIRECTIONS:

Bring a large saucepan of water to a boil and place beans in the pan.

Cook for about 45 seconds, until beans turn bright green.

Remove from pan immediately and rinse in cold water until beans are cool.

Drain.

Combine the remaining ingredients in a large bowl.

Mix in the beans; cover the bowl and refrigerate at least 4 hours before serving.

This will keep in the refrigerator up to one week. 4 salad servings.