



FINCH + FENNEL

Spiced Brine Green Beans

INGREDIENTS:

- ½ lb Green Beans, cleaned
- ½ c Apple Cider Vinegar
- ½ c Distilled White Vinegar
- 1 c Water
- 1 Tbsp Granulated Sugar
- 3 Tbsp F+F Spiced Brine Blend
- 1-3 Garlic Clove
- Chili Flakes (optional)



DIRECTIONS:

1. Begin by washing the green beans. Chop up your green beans & place into a canning jar.
2. Make the brine by combining remaining ingredients in a saucepot & boiling until the salts & sugars mostly dissolve.
3. Pour the brine over the green beans, making sure to fully cover & submerge the beans. Let cool completely before placing on lid.
4. Keep in your fridge for up to two weeks!

Enjoy!

