

Pickled Beans

4 quarts wax beans

6 cups vinegar

1 cup brown sugar

1 teaspoon salt

1/2 teaspoon pepper

1 teaspoon allspice

1 stick cinnamon

1 tablespoon whole cloves

Cook beans in salted water, using 1 tablespoon salt per quart of water. Cook until tender. Drain. Pack in hot, sterile jars.

Combine remaining ingredients. Heat to boiling. Pour over beans. Seal in hot jars. Makes 8 pints.