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Imagine a jar, a spoon, a sleeve of crackers and a locked door. Any locked door as long as you can escape with the other items in hand to partake in some solitude. A place you can enjoy eating crackers heaped with Mom's Yellow Bean Relish without interruption.

Now is the time to head for the garden or local Farmer's Market to get your supply of fresh beans.



Mom's Yellow Bean Relish

20 cups fresh yellow beans ~ cut into 1" lengths

3 cups sugar

½ cup dry mustard

1 Tbsp celery seed

1 tsp turmeric

3 cups white vinegar

½ cup flour

While the beans are cooking in salted water - until tender - prepare the rest of the ingredients as follows.

Mix 1 cup vinegar and ½ cup flour into a paste - set aside.

Mix remaining vinegar, sugar, mustard, celery seed and turmeric in a pot and bring to a boil. Reduce heat and slowly add vinegar flour mixture. Bring mixture to a slow boil until thick. Stir often.

Drain beans and add the thickened mixture. Fold in; making sure all of the beans are coated well.

Place in glass jars and seal. Store jars in a cool place.

Helpful Tips

Recipe can be halved or quartered depending on your needs.

Green beans can be used or a mix of yellow and green.

Serve with any kind of meat or poultry.

Use in sandwiches or as a side dish.

Makes a great addition to a small gift basket you might give to a friend.

Mom never processed the jars after filling them. She sealed them and as they cooled you would hear the pop, pop of the lids.