

Yeşil Fasulye Turşusu* (*Pickled Green Beans*) (V) (GF)

Ingredients:

2kg. (4.4 lbs) Fresh green beans or haricot verts, washed and trimmed
4 Red capsicum peppers, deseeded and chopped into large strips
15 Cloves of garlic, peeled
2 Lemons, thinly sliced
2 teaspoon Brown sugar
3 teaspoon Rock salt
2 teaspoon Apple cider vinegar
2lt. (2qt.) Potable water
5lt. (5 qt.) Glass jar

Instructions:

- Boil the green beans in water for about 5 minutes, take out and place in a container with ice water to stop the cooking process. Strain then set aside.
- Apply the same process to the red capsicum peppers as well.
- Green beans are placed in the jar, in alternating layers of garlic, lemon slices and red pepper strips. Leave about 4-5 lemon slices, to place at the very top to cover the beans.
- Meanwhile in a separate pot, prepare the brine by combining water, vinegar, salt, sugar and stir well until the sugar and salt is slightly dissolved.
- Pour this brine over the green beans. Make sure all the vegetables are submerged in this brine. Cover the lid tightly and keep in a cool and dry place for 15 days.
- After 15 day, do taste test. If it is still very raw, they can be kept for another 5 days to continue fermentation process.
- Opened pickle jar should be stored in the refrigerator and consumed within 4 months. Unopened pickle jars can be kept for up to a year in a cool and dry place.

**Recipe adapted from Turşu, Ata Usulü 60 Geleneksel Tarif by Sema Temizkan*