

Pickled Asparagus

Swick

Makes 13 oz jars | Active Time: 10 minutes | Total Time: 1 minute

Step 1: Filling the Jar

- ½ teaspoon black peppercorns
 - 2 cloves garlic peeled and mashed
 - ¼ teaspoon red pepper flake (optional)
 - ¼ teaspoon turmeric
 - ½ lb of asparagus (15-25 spears)
- Add the peppercorns, garlic, red pepper flakes, and tumeric to a 12 oz jelly canning jar.
- Trim off the bottom edge of the asparagus to fit into the jar and place tips up.

Step 2: Cooking the Brine

- 1 cup white vinegar
 - 1 cup of water
 - 2 tablespoons of salt
- Add the vinegar, water, and salt to a medium-sized saucepan and bring to a boil over medium heat. Stir in the salt until it dissolves.

Step 3: Pouring the Liquid

Very carefully pour the hot vinegar mixture over the asparagus to fill the jar to the top. Screw the lid on finger tight and let cool on a counter. Once cooled, refrigerate for up to a month.