

Pickled Asparagus

Prep Time: 15 mins

Pickling Time: 1 d

Serves 4



Crisp, tangy, salty, and sweet, this quick pickled asparagus is a delicious spring appetizer or snack! Find my favorite ways to serve it in the post above.

Equipment

- 11.5-ounce Weck Jars

Ingredients

- 1 bunch asparagus, thin spears
- ½ shallot, very thinly sliced
- 1 garlic clove, sliced in half
- A few dill sprigs
- 1 cup distilled white vinegar
- 1 cup water
- 2 tablespoons cane sugar
- 1 tablespoon sea salt
- Sprinkle of peppercorns

Instructions

1. Trim and discard the woody ends of the asparagus, then trim the asparagus spears so that they fit vertically in your jars. Divide among 2 (11.5-ounce) jars or equivalent. Gather any tender scrap pieces and tuck those into the jar (if there's room), along with the shallot, garlic, and dill. The amount of asparagus and brine used may vary based on the size and shape of your jars.
2. Heat the vinegar, water, sugar, and salt in a medium saucepan over medium heat. Stir until the sugar and salt dissolve, about 1 minute. Pour the hot brine over the asparagus, making sure it's fully submerged, then sprinkle in the peppercorns. Let cool to room temperature, then cover and chill overnight. Store pickled asparagus for up to two weeks in the fridge.

Find it online at <https://www.loveandlemons.com/pickled-asparagus/>