

Pickled Asparagus

Servings: 4 **Prep:** 15 min

Ingredients

- **1 bunch** asparagus *(thin spears)*
- **1/2** shallot *(very thinly sliced)*
- **1** garlic clove *(sliced in half)*
- dill sprigs *(a few)*
- **1 cup** distilled white vinegar
- **1 cup** water
- **2 tablespoons** cane sugar
- **1 tablespoon** sea salt
- 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 some peppercorns into each jar. Let cool to room temperature, then cover and chill overnight. Store pickled asparagus for up to two weeks in the fridge.

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