



QuickPickled Spicy Asparagus

Jacob · 29/09/2024



Prep Time

2 days 1 hr

Difficult

Medium

Servings

2 days 1 hr 20 mins

Description

I love pickled asparagus but got tired of spending so much money on tiny little jars and decided to pickle my own I also like it spicy but feel free to halve the crushed red pepper or omit it altogether if spice is not your thing They take just 10 quick minutes to prepare and 2 days to pickle

Ingredients

— - 1 pound thick asparagus spears
— trimmed - 1 tablespoon minced garlic - 2 teaspoons crushed red pepper flakes - 1 teaspoon mustard seed - ½ teaspoon pink peppercorns (Optional) - 1 ¾ cups distilled white vinegar - 1 cup water - 1 tablespoon salt - 1 teaspoon white sugar

Instructions

1. Place trimmed asparagus in a quart-sized canning jar. Add garlic
2. pepper flakes
3. mustard seed
4. and peppercorns. Combine vinegar
5. water
6. salt
7. and sugar in a medium saucepan over medium heat; bring to a boil. Reduce heat and simmer for 5 minutes. Turn heat off. Pour vinegar mixture over the asparagus. Screw on the lid and let sit until lid has sealed
8. about 1 hour. Place in the refrigerator until pickled
9. at least 2 days.