

Asparagus Pickles



"These crunchy asparagus spears are just as fun to eat alongside barbecue as they are to use as a swizzle stick in a bloody Mary on Sunday morning. My mother made several versions and would adjust the herbs and spices based on her intended use."

—VEDA SCARPETTI,
San Mateo, Calif.

ASPARAGUS PICKLES

Serves 6 to 8 (Makes 1 quart)

Trim the asparagus spears so they are no taller than the jar you're using. Depending on the size of your jar, you may have extra brine; the important thing is to make sure that the asparagus spears are fully submerged in the brine.

- 1 pound thick asparagus**
- 6 sprigs fresh dill**
- 1 bay leaf**
- 1½ cups cider vinegar**
- 1½ cups water**
- ⅓ cup sugar**
- ¼ cup kosher salt**
- ½ teaspoon black peppercorns**
- ½ teaspoon yellow mustard seeds**

- 1.** Trim asparagus spears to fit in wide-mouth 1-quart glass jar with tight-fitting lid. Place spears upright in jar. Add dill sprigs and bay leaf.
- 2.** Combine vinegar, water, sugar, salt, peppercorns, and mustard seeds in small saucepan and bring to boil. Pour brine into jar, making sure spears are fully submerged. Let cool completely, about 1 hour.
- 3.** Affix jar lid and refrigerate for at least 3 hours before serving. (Pickles can be refrigerated for up to 1 week.)