

## **Asparagus Refrigerator Pickles**

*from **In Our Grandmothers' Kitchens***

### *Ingredients:*

1 pound fresh, local asparagus spears  
1 cup water  
1/2 cup white vinegar  
1-1/2 teaspoons kosher salt  
1 pinch sugar  
2 cloves garlic  
1 generous branch dill  
a few whole peppercorns

### *Instructions:*

Clean and sterilize a pint jar. (A wide-mouth jar is best as it is easiest to stuff.)

Snap the asparagus spears where they break naturally. Discard the part of the spear that has fallen below the break.

Combine the water, vinegar, salt, and sugar in a nonreactive saucepan and bring them to a boil. Set the mixture aside to cool completely.

Wash the spears, and trim them so that they will fit into your jar. Save the extra bits of asparagus for salad, pasta, or stir-fry dishes.

Immerse the spears in boiling water. Return the water to a full boil and boil for 1 minute. Rinse immediately and completely in very cold water to stop the spears from cooking further and drain them.

When the vinegar mixture is cool place the garlic, dill, pepper, and asparagus spears in the sterilized jar. Pour the vinegar mixture over them.

You should have about the right amount of liquid. If you need a little more, pour a little tap water into the jar to fill it to the top; then cover and gently shake the mixture.

If you don't need to add water, just cover the jar. Refrigerate the pickles for 3 to 4 days before eating. Makes 1 pint.