

Tangy and Crisp Pickled Asparagus - A Flavorful Snack or Side

This pickled asparagus recipe stands out for several reasons:



TIME
15 min

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INGREDIENTS

- 1 pound fresh asparagus, trimmed
- 1 cup white vinegar
- 1 cup water
- 2 tablespoons sugar
- 1 tablespoon salt
- 2 cloves garlic, peeled and smashed
- 1 teaspoon red pepper flakes (optional)
- 1 teaspoon dill seeds

DIRECTIONS

1. Start by washing the asparagus thoroughly and trimming the ends to fit your jars.
2. In a saucepan, combine the vinegar, water, sugar, and salt. Bring to a boil over medium heat, stirring until the sugar and salt dissolve.
3. Once the brine is ready, pack the asparagus tightly into sterilized jars, adding garlic, red pepper flakes, and dill seeds as you go.
4. Pour the hot brine over the asparagus, ensuring they are fully submerged. Seal the jars with lids.
5. Let the jars cool to room temperature, then refrigerate for at least 24 hours before enjoying.

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