

Overnight Pickled Asparagus

Makes 1 large jar or about 20 pieces

1 bunch (about 1 1/4 pounds, untrimmed) fresh fat asparagus

Pickling Brine

1 1/2 cups distilled vinegar
1 cup water
1/2 cup sugar
3 garlic cloves, sliced in half
2 tablespoons pickling spice
1 tablespoon kosher salt
1/4 teaspoon crushed red chili flakes

Wash asparagus, and with a paring knife trim the bottom 3 inches (the woody tough part) off and discard.

Place asparagus in a canning jar standing up, or in a glass bread pan or other non-corrosive container the asparagus will fit tightly in. Set jar or container on a dish towel in a draft-free place in the kitchen.

Place the pickling brine ingredients in a non-aluminum saucepan over high heat. Bring to a hard rolling boil and then immediately ladle pickling brine over asparagus, being sure to cover the vegetables, poking down the asparagus if needed. Cover with a lid or plastic wrap.

Let cool to room temperature, then refrigerate. Let pickle for at least overnight before eating. Pickled asparagus will last, refrigerated, up to 2 weeks.