

Pickled Garlic Scapes

Ingredients

1/2 pound garlic spaces (approximately 2-3 bunches)
1 teaspoon dill seed
1/2 teaspoon whole black peppercorns
3/4 cups apple cider vinegar
3/4 cups water
1 tablespoon pickling salt
1 tablespoon granulated sugar

Directions

Trim the ends of the scapes, both the blossom end and the hard bit that formed at the original cut, and cut them into lengths that will fit in your jar. Prepare a small boiling water bath and a single pint jar. Place the dill and black peppercorns in the jar. Pack the trimmed scapes into the jar. Combine the vinegar, water, pickling salt and sugar in a pot and bring to a boil. Slowly pour the hot brine over the garlic scapes, leaving 1/2 inch headspace. Once the jar is full, tap the jar lightly to dislodge any air bubbles. Check the headspace again and add more brine if necessary. Wipe the rim, apply the lid and ring, and process in a hot water bath for 10 minutes. Let these pickles cure for at least a week before eating. Pickles will last for several weeks in refrigerator after initial seal is broken.