

# TIM FARMER'S COUNTRY KITCHEN

## ASPARAGUS

*Refrigerator (Makes 2 large jars)*

*1 1/4 cups water*

*1 1/2 cups white vinegar*

*3 teaspoons kosher salt*

*2 1/2 tablespoons sugar*

Mix together ingredients in pot and cool on low until sugar and salt is dissolved. Set aside and let cool.

*Fresh dill*

*2 garlic cloves*

*1 teaspoon mustard seed*

*Dash of red pepper flakes*

*1 teaspoon peppercorns*

*Asparagus*



Cut asparagus to fit jar. Fill jar with seasonings and asparagus. Pour liquid otop and close lid. Place in fridge for 5 days before eating. Eat within 3 months.