

Pickled Garlic Scapes

From your box: Garlic Scapes

Chop the scapes into 1/4 inch sections and set aside in a quart sized glass jar. Bring to a boil a brine of 1 cup water and 1 cup white or apple cider vinegar. Add 3 tablespoons of salt (preferably sea salt). Pour the boiling brine over the scapes. Seal the jar with the lid and ring, let it cool, and stick it in the fridge. The scapes will last 6 months in the fridge, and you can use them just like capers!

Adapted from The Backyard Grocery