



Quick Pickle Recipe (with ramps)



This quick pickle recipe comes together in no time and is as versatile as it is delicious. Simply add your seasonal veggies of choice to this basic pickling juice and enjoy the bite and crunch your made-over veggies will add to every meal!

- one half cup apple cider vinegar
- one half cup water
- one tsp sugar
- one tsp kosher salt
- one garlic clove, quartered
- two carrots, peeled and cut into matchsticks
- one bunch (approximately eight) ramp bulbs, cleaned, leafy green ends removed (green onions are a good substitute when ramps are out of season)

Place the vegetables and quartered garlic into a jar with a lid. Warm the apple cider vinegar, water, sugar and kosher salt over medium heat, stirring to ensure the sugar and salt dissolve into the mixture. Once the pickling liquid has come to a boil, remove it from the heat and pour into the jar, over the veggies. Allow to sit at room temperature for thirty minutes. Making the pickled veggies ahead of time? No need to heat the liquid. Just stir until the sugar and salt dissolve and then marinate in the refrigerator overnight. These pickled vegetables should last for a week in the fridge.

