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Pickled Garlic Scapes

Here's another pickled garlic scape recipe from [The Deliberate Agrarian Blog](#).

The recipe we use for making pickled scapes is the **Dilly Beans** recipe found in the **Ball Blue Book**.

2 pounds green beans (*substitute garlic scapes*)
1/4 cup canning salt
2-1/2 cups vinegar
2-1/2 cups water
1 teaspoon cayenne pepper, divided
4 cloves garlic, divided
4 heads dill, divided

Trim ends off green beans. Combine salt, vinegar and water in a large saucepot. Bring to a boil. Pack beans lengthwise into hot jars, leaving 1/4" headspace. Add 1/4 teaspoon cayenne pepper, 1 clove garlic, and 1 head dill to each pint. Ladle hot liquid over beans, leaving 1/4" headspace. Remove air bubbles. Adjust two-piece caps. Process pints and quarts 10 minutes in a boiling-water canner. Yield: about four pints.



We modified the recipe a bit. For example, we left out the garlic cloves. And since our dill is not yet ready to use, we put a tsp of dill seed in each pint jar.

In all, we canned 14 pints of pickled scapes. As an experiment, we packed one quart jar with curly pieces from higher up the stem (the tougher end) to see how they would turn out. I also put in a couple of the flower pod ends. As I'm writing this, James opened the quart jar and we've been sampling the pieces. They're good. So I guess we could have canned a lot more of the scapes than we did. The flower heads are, however, not tender and I would never try pickling them again.

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