

servings: 1 jar    prep time: 15 min

cook time: none

freezes?: No

## PICKLED SCAPEs

### Ingredients:

- 1 bunch (5 pcs) of scapes
- 1 c apple cider vinegar
- 1 c water
- 2 Tbsp sugar
- 1 Tbsp Kosher salt
- 1 tsp whole peppercorns
- 1 chili or 2 tsp chili flakes (optional)



### Instructions:

1. Rinse scapes, and coil them inside a clean glass jar
2. Add all other ingredients to a saucepan and bring to a boil
3. Stir until the sugar has dissolved
4. Pour hot liquid over scapes, ensuring they are fully covered
5. Allow to cool, then put in the fridge
6. Let sit at least a week before opening, 2 weeks is better (if you can wait!)