



TASTING TABLE

An exclusive recipe to accompany the story found at <http://TastingTable.com>

Pickled Hops

Recipe adapted from Cascade Brewing Co.

Yield varies

- *2½ pounds fresh hop shoots*
- *½ bottle Cascade Kriek beer (or another sour ale)*
- *1 clove garlic*
- *1 red chile*
- *1 teaspoon black peppercorns*
- *4 cups white vinegar*

In a large lidded container, combine all of the ingredients. Cover and place in a dark, cool space for two weeks. Serve immediately or transfer to the refrigerator for up to two months.

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