

Pickled Asparagus

Yield: three wide-mouth pint jars

5 pounds asparagus
3 large garlic cloves
2-1/4 cups water
2-1/4 cups white vinegar (5%)
3 small hot peppers (optional)
1/4 cup canning salt
1-1/2 teaspoons dill seed

Yield: three 12-ounce jars

3-1/2 pounds asparagus
3 large garlic cloves
1-1/2 cups water
1-1/2 cups white vinegar (5%)
3 small hot peppers (optional)
1/6 cup canning salt
1 teaspoon dill seed

1. Wash asparagus gently under running water. Cut stems from the bottom to leave spears with tips that fit into the canning jar with a little less than 1/2-inch headspace.
2. Peel and wash garlic cloves. Place a garlic clove at the bottom of each jar, and tightly pack asparagus into jars with the blunt ends down.
3. In a 6-8 quart pot, combine water, vinegar, hot peppers (optional), salt and dill seed. Bring to a boil. If using, place one hot pepper in each jar over asparagus spears.
4. Pour boiling hot pickling brine over spears, leaving 1/2-inch headspace. Remove air bubbles and adjust headspace if necessary by adding hot liquid. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process jars in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-6,000 feet, and 20 minutes above 6,000 feet.
6. Allow pickled asparagus to sit in processed jars for 3 to 5 days before consumption for best flavor development.

Source: So Easy to Preserve, 2014