



# Grays Harbor County

WASHINGTON STATE UNIVERSITY  
EXTENSION

*It's time to think about....*

## Pickled Asparagus\*

For 6 wide-mouth pint jars:

10 pounds of asparagus

6 large garlic cloves

4 ½ cups water

4 ½ cups white distilled vinegar (5%)

6 small hot peppers (optional)

½ cup canning salt

3 teaspoons dill seed

For 7 12-ounce jars:

7 pounds of asparagus

7 large garlic cloves

3 cups water

3 cups white distilled vinegar (5%)

7 small hot peppers (optional)

1/3 cup canning salt

2 teaspoons dill seed



Wash asparagus well, but gently, under running water. Cut stems from the bottom to leave spears with tips that fit into the canning jar, leaving a little more than ½-inch headspace. Peel and wash garlic cloves. Place a garlic clove at the bottom of each jar, and tightly pack asparagus into hot jars with the blunt ends down.

In an 8-quart saucepot, combine water, vinegar, hot peppers (optional), salt and dill seed. Bring to a boil. Place one hot pepper (if used) in each jar over asparagus spears. Pour boiling hot pickling brine over spears, leaving 1/2-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel. Adjust lids. **Process 10 minutes in a Boiling Water Bath**

From *So Easy to Preserve*, Cooperative Extension, The University of Georgia, Athens, College of Family and Consumer Sciences, Bulletin 989, (2014), page 137.

### \*General Guidelines for Safety

Vinegar is the key ingredient in a pickled asparagus recipe. There must be at least as much vinegar as water. If a recipe calls for less vinegar than water, increase the quantity of vinegar to equal the water. Any vinegar can be used as long as it is 5% acidity. White vinegar has a sharp, pungent taste. Cider vinegar has a more mellow taste but does not make as clear a brine as white vinegar. Sugar can be added to decrease the sour taste.

From: *Pickling Asparagus*, prepared by: Lizann Powers-Hammond, Benton-Franklin Area Extension Agent