



# Grays Harbor County

WASHINGTON STATE UNIVERSITY  
EXTENSION

## Canning Asparagus

(Requires a Pressure Canner)

16 cups asparagus spears, or about 8-10 pounds raw, will yield: 4 - 5 quarts or 8 pints

Use tender tight tipped spears, 4 to 6 inches long. Wash thoroughly, trim off scales and tough ends; wash again. Cut into 1-inch pieces or leave whole.

**HOT PACK** – Cover asparagus with boiling water; boil 2 or 3 minutes. Pack hot into hot jars, leaving 1-inch headspace. Add ½ teaspoon salt to pints; 1 teaspoon to quarts, if desired. Fill jar to 1 inch from top with boiling hot cooking liquid or water. Remove air bubbles. Wipe jar rims. Adjust lids and process as directed below.

**RAW PACK** – Pack asparagus tightly into hot jars, leaving 1-inch headspace. Add ½ teaspoon salt to pints; 1 teaspoon to quarts, if desired. Fill jar to 1 inch from top with boiling water. Remove air bubbles. Wipe jar rims. Adjust lids and process.



Process in a **Dial Gauge Pressure Canner** at **11 pounds** pressure OR in a **Weighted Gauge Pressure Canner** at **10 pounds** pressure:

Pints.....30 minutes

Quarts.....40 minutes

From *So Easy to Preserve*, Cooperative Extension, The University of Georgia, Athens, College of Family and Consumer Sciences, Bulletin 989, (2014), pages 85-86.