



Pickled Asparagus

For six wide-mouth pint jars

10 pounds asparagus
 6 large garlic cloves
 4½ cups water
 4½ cups white distilled vinegar (5%)
 6 small hot peppers (optional)
 ½ cup canning salt
 3 teaspoons dill seed

For seven 12-ounce jars

7 pounds asparagus
 7 large garlic cloves
 3 cups water
 3 cups white distilled vinegar (5%)
 7 small hot peppers (optional)
 ⅓ cup canning salt
 2 teaspoons dill seed

1. Wash and rinse canning jars; keep hot until ready to use. Prepare lids according to manufacturer's directions.
2. Wash asparagus well, but 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 ½-inch headspace. 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 an 8-quart Dutch oven or 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 ½-inch headspace.
4. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened, clean paper towel; apply two-piece metal canning lids.
5. Process in a boiling water canner according to the recommendations in [Table 1](#). Let cool, undisturbed, for 12 to 24 hours and check for seals.

Allow pickled asparagus to sit in processed jars for 3 to 5 days before consumption for best flavor development.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Raw	12-ounce or Pints	10 min	15 min	20 min

Developed at The University of Georgia, Athens, for the National Center for Home Food Preservation Released by Elizabeth L. Andress, Ph.D., Department of Foods and Nutrition, College of Family and Consumer Sciences. October 2003.

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