

Pickled Asparagus

Thanks to neighbor, Cathy for this great recipe! 4 c white vinegar, 5% acidity 3 c water 1/2 c sugar 1/4 c canning / pickling salt 1 T crushed red pepper flakes 1 T pickling spice 3 lbs. fresh asparagus, blanched. 6 fresh dill sprigs 3 cloves garlic Cook first six ingredients with medium to high heat four to six minutes or until the sugar dissolves. Snap off tough ends of the asparagus and pack into jars with one clove of garlic and a sprig of dill per jar. Pour vinegar solution into jar and fill to within 1/2 inch of the top of the jar. Seal and process in hot water bath for 30 minutes. Makes 3 quarts. ***My neighbor and I both use cider vinegar rather than the white. ***She substituted dill seed for the sprigs of fresh dill, and believe me it was still great! ***Makes all kinds of great pickled veggies, including green beans! :) Enjoy