

Pickled Asparagus

"Use the freshest asparagus for best color. These make great appetizers or garnishes. They look so pretty all 'canned up'!"

Ingredients:

30 asparagus spears
1/3 cup coarse salt
2 quarts cold water
1 2/3 cups distilled white vinegar
2/3 cup sugar
1 teaspoon coarse salt
1 1/2 teaspoons dill seed
1 white onion, sliced into rings
4 cloves garlic
2 sprigs fresh dill

Directions:

1. Trim the cut end of the asparagus spears. Place them in a large bowl with 1/3 cup salt, and cover with water. Let stand for 2 hours. Drain and rinse under cool water, and pat dry.
2. Sterilize one quart size wide mouth jar in simmering water for 5 minutes.
3. In a saucepan over medium heat, combine the vinegar, sugar, 1 teaspoon of salt, dill seed and onion rings. Bring to a boil, and boil for one minute.
4. Pack the asparagus spears, tips up, in the hot jar leaving 1/2 of space from the rim. Tuck one dill sprig and 4 cloves garlic into jar. Pour hot pickling liquid into the jar, filling to within 1/4 inch of the rim. Wipe rim with a clean damp cloth, and seal with lid. Process in a boiling water bath for 15 minutes.
5. Cool to room temperature. Check seal when cool by pressing the center of the lid. It should not move. Label and date; store in a cool dark place. If any jars have not sealed properly, refrigerate and eat within two weeks.