

PICKLED ASPARAGUS By Cha'kwaina Mary Ellen Elmore on Thursday, August 15, 2013 at 10:50pm

Yield: 4 servings

1 1/2 qt Water
1 qt White vinegar
5 tb Plain salt (non-iodized)
2 tb Pickling spice
7 lb Fresh asparagus
Garlic cloves (1 per quart)
Hot chili peppers (1 per-quart)

Bring to boil the water, vinegar, and salt. Boil for 15 minutes. Remove all cloves from pickling spice or as many as possible. Wrap remaing spice in cheese cloth or tea holder and hang in vinegar mixture. Break off ends of asparagus and blanch for 1 to 1-1/2 minutes. Then plunge into ice water. Place in each jar 1 clove garlic and one hot chile pepper. Pack asparagus in jars standing on end, then pour brine into jars, making sure it is very hot at time to insure a good seal on jars. Store in pantry to 2-1/2 to 3 months before opening jars. Makes 4 quarts.

PLEASE RESEARCH AND PROCESS PROPERLY.