

Pickled Asparagus Dede Schmidt

Per pint jar: (Double for quarts)

1/4 tsp cayenne pepper

1 clove garlic, chopped

1 head dill or 1 tbs. dill seed

Brine: (Bring to a boil)

2 1/2 C Vinegar

1/4 C pickling salt

2 1/2 C water

Pack clean asparagus into sterilized jars. Add spices from above, pour boiling brine to within 1/2 inch headspace. Seal and process in boiling water bath for 10 minutes.

For big batches (approximately 7 quarts)

10 C water

1 C pickling salt

10 C vinegar