

Making Fermented Asparagus

Wash asparagus well in cool water.



Cut into jar-length spears.



Combine 6 cups water, 6 cups white vinegar, 6 tablespoons salt, and mix pickling spices (tied into a clean, thin white cloth).



Heat to boiling and remove bag containing spices.



Pack asparagus into jars with tip ends down.



Put 1 clove garlic in each jar.



Cover with boiling brine, leaving ½ inch headspace



Put lids on jars.