



## Preparing Asparagus for Canning: Spears or Pieces<sup>1</sup>

United States Department of Agriculture, Extension Service<sup>2</sup>

**Quantity:** An average of 24-1/2 pounds is needed per canner load of 7 quarts; an average of 16 pounds is needed per canner load of 9 pints. A crate weighs 31 pounds and yields 7 to 12 quarts--an average of 3-1/2 pounds per quart.

**Quality:** Use tender, tight-tipped spears, 4 to 6 inches long.

**Procedure:** Wash asparagus and trim off tough scales. Break off tough stems and wash again. Cut into 1-inch pieces or can whole.

**Hot pack** -- Cover asparagus with boiling water. Boil 2 or 3 minutes. Loosely fill jars with hot asparagus, leaving 1-inch headspace.

**Raw pack** -- Fill jars with raw asparagus, packing as tightly as possible without crushing, leaving 1-inch headspace.

Add 1 teaspoon of salt per quart to the jars, if desired. Add boiling water, leaving 1-inch headspace.

Adjust lids and process as recommended in Table 1 or Table 2 according to the method of canning used.

**Table 1.** Recommended process time for Asparagus in a dial-gauge pressure canner.

			Canner Pressure (PSI) at Altitudes of			
Style of Pack	Jar Size	Process Time	0-2,000 ft	2,001-4,000 ft	4,001-6,000 ft	6,001-8,000 ft
Hot and Raw	Pints	30 min	11 lb	12 lb	13 lb	14 lb
	Quarts	40	11	12	13	14

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**Table 2.** Recommended process time for Asparagus in a weighted-gauge pressure canner.

Style of Pack	Jar Size	Process Time	Canner Pressure (PSI) at Altitudes of	
			0-1,000 ft	Above 1,000 ft
Hot and Raw	Pints	30 min	10 lb	15 lb
	Quarts	40	10	15