

Pickled Asparagus

The weight of the vegetable provided below is based on spears trimmed to fit the jars. To ensure you have enough asparagus for the recipe, start with about 5 pounds.

Makes about 4 quarts

Ingredient	Volume	Ounces	Grams	Percent
Champagne vinegar	6½ cups	3 pounds, 4 ounces	1474 grams	36%
Water	3½ cups	1 pound, 12 ounces	794 grams	19%
Kosher salt	1/8 cup plus 1 tablespoon	1 ounce	28 grams	.6%
Sugar	2 tablespoons	5/8 ounce	20 grams	.4%
Dill seed	4 teaspoons	--	--	--
Dill sprigs	8	--	--	--
Garlic cloves, halved	4	--	--	--
Asparagus, trimmed	16 cups	4 pounds	1,814 grams	44%

1. In a pot, bring the vinegar, water, sugar, and salt to a boil. Keep hot. In a dry sauté pan over medium heat, toast the dill seed until fragrant, about 1 minute.
2. Scald 4 quart jars. (To scald, using tongs put the jars into a large pot of simmering water fitted with a rack—you will use this pot to process the jars. Remove the jars right before filling.) In each jar, place 1 teaspoon dill seed, 2 dill sprigs, and 2 garlic clove halves. Meanwhile, soak the lids in a pan of hot water to soften the rubber seal.
3. In a large pot of boiling, salted water, blanch the asparagus for 1 minute. Drain the asparagus and divide among the jars.
4. Transfer the brine into a pitcher and pour over the asparagus, leaving a 1-inch space from the rim of the jar. Check the jars for air pockets, adding more brine if necessary. Seal with lids and screw on the bands until snug but not tight.
5. Place the jars in a big pot fitted with a rack and add enough water to ensure they are covered by about 1 inches. Bring the water to a boil and process the jars for 20 minutes (start the timer when the water reaches a boil). Remove the jars from the water and cool away from drafts. Check the seals after about 6 hours and store in a cool, dry area.

Sweet Pickled Cherry Tomatoes

Yield: 5 pint jar

Ingredient	Volume	Ounces	Grams	Percent
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Dill seed	1 tablespoon plus 2 teaspoons	--	--	--
Black peppercorns	2½ teaspoons	--	--	--
Dill sprigs	10	--	--	--
Garlic cloves	5	¾ ounce	20 grams	.7%
Cherry tomatoes, hulled and pricked	8 cups	3 pounds	1,361 grams	49.5%
Champagne vinegar	4 cups	2 pounds	907 grams	33%
Water	1¼ cup	10 ounces	284 grams	10.5%
Sugar	¾ cup	6 ounces	170 grams	6%
Kosher salt	1 tablespoon	1/3 ounce	9 grams	.3%

1. Scald 5 pint jars (To scald, using tongs put the jars into a large pot of simmering water fitted with a rack—you will use this pot to process the jars. Remove the jars right before filling.) In a dry sauté pan over medium heat, toast the dill seed and peppercorns. Divide the spices among the jars, using about 1½ teaspoons per jar, then add 2 sprigs dill and one garlic clove to each jar. Pack the tomatoes among the jars, using about 9 ounces per jar. Meanwhile, soak the lids in a pan of hot water to soften the rubber seal.

2. In a pot, bring the vinegar, water, sugar, and salt to a boil. Transfer the brine into a pitcher and pour over the tomatoes, leaving ½-inch space from the rim of the jar. Check the jars for air pockets, adding more brine if necessary to fill in gaps. Wipe the rims with a clean towel, seal with the lids, then screw on the bands until snug but not tight.

3. Place the jars in the pot with the rack and add enough water to cover the jars by about 1 inch. Bring the water to a boil and process the jars for 15 minutes (start the timer when the water reaches a boil). Remove the jars from the water and cool away from drafts. Check the seals after about 6 hours and store in a cool, dry area.

Strawberry Jam

Yield: 2-3 half-pint jars

Ingredient	Volume	Ounces	Grams	Percent
strawberries, hulled, washed and cut in ½	6 cups	2 pounds	907 grams	89%
Sugar	½ cup	3 ¼ ounces	91 grams	10%
Lemon juice	1 tablespoon	½ ounce	14 grams	1%

1. In a wide, heavy-bottomed pot, bring the strawberries, sugar, and lemon juice, bring to a boil. Continue to cook briskly, stirring occasionally, until the mixture hits 215°F and sets up when

tested on a chilled plate, about 15 minutes. While the jam is cooking, use a ladle to skim off any foam that rises to the surface.

2. Scald 3 half-pint jars. (To scald, using tongs put the jars into a large pot of simmering water fitted with a rack—you will use this pot to process the jars.) Meanwhile, soak the lids in a pan of hot water to soften the rubber seal. Right before filling, put the jars on a towel-lined counter.

3. Transfer the strawberry jam to a heat-proof pitcher and pour into the jars, leaving about a ½-space from the rim. Wipe the rims with a clean towel, seal with the lids, then screw on the bands until snug but not tight.

4. Place the jars in the pot with the rack and add enough water to cover by about 1 inch. Bring the water to a boil and process the jars for 10 minutes (start the timer when the water reaches a boil). Remove the jars from the water and cool away from drafts. Check the seals after about 6 hours. Store in a cool, dry area.

pan-roasted walleye pike, wilted spinach, pickled asparagus and dill butter sauce
(serves four as an appetizer)

4-3oz walleye pike filet, skin removed

3T grape seed oil

4oz spinach, washed

2T olive oil

Salt and pepper

¾c pickled asparagus, thinly sliced

½ c pickling liquid

2T butter

3T chopped fresh dill

-preheat a large sauté pan and season the pike

-sear the fish in grape seed oil to develop a nice crust about 3 minutes

-turn the fish over and continue to cook until cooked about 2 minutes

-while the fish is cooking wilt the spinach in the olive oil

-divide the spinach onto four plates, place the fish on top

-in a small saucepan bring the pickled asparagus, the pickling liquid to a boil

-whisk in the butter and the dill, spoon over the pike and serve