<dryingMethod>Wash the asparagus and cut off the tough ends.

Cut the stalks into one inch(ish) pieces. I wasn’t very exact about this.

Blanch in a rolling hot water bath for 3 minutes. The timer is started from the time they are boiling, not when you put them in the water. After 3 minutes, place them into ice water to stop the cooking process.

Lay them out in single layers in your dehydrator. If you have the kind with adjustable trays, you may want to rotate them around after 6 hours or so. I moved the ones closest to the heat to the top and shuffled the rest around. This picture is after about 3 hours, you can see that the thinner pieces are shrinking up.

12 hours later I have dehydrated asparagus, ready to go into my cupboards for storage. I’ve used my FoodSaver to take the oxygen out of the jars so they will stay fresh.

TIP: If you sort your pieces onto trays by thickness, there will be less work. The thick ones take longer to dry, and at the end, I was picking finished pieces out of the trays.</dryingMethod>