Ingredients\n

Asparagus\n

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Instructions\n

Wash the asparagus and cut off the tough ends. \n

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Cut the stalks into 1-inch pieces. \n

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Blanch in a rolling hot water bath for 3 minutes. Starting is when it comes back to a boil.\n

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After 3 minutes, place them into ice water to stop the cooking process. \n

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Lay them out in single layers in your dehydrator for 12 hours.\n

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You might want to rotate them every 6 hours. \n

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You can use a FoodSaver to take the oxygen out of the jars so they will stay fresh. \n

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