

Pickled Okra

(Hot water bath)

To begin, pack an empty jar with okra. It is important to pack the jar tightly so the okra does not float when you add the hot brine later. Fill with water all the way to the brim. Pour the water in a measuring cup. Doing that will help you figure out how many jars you'll need. Empty the jar and set aside with the others.

Sterilize the jars you'll need plus one to make sure. Multiply the number of jars times the amount of water in the measuring cup. Make a brine of 2/3 apple cider vinegar to 1/3 water to equal this amount or a little more and bring to a boil, then turn down to keep it just under boiling.

Now it's time to pack the sterilized jars. To each jar add the following:

- 1 clove of garlic
- 1 teaspoon pickling salt
- 1 teaspoon dill seed or several sprigs of fresh dill weed
- 1/8 teaspoon pickling spice

Pack with okra adding optional hot peppers in with the okra. Fill the jars with brine, leaving 1/4 inch headspace. Process in hot water bath for 10 minutes. Remove and tighten the bands. Make sure they all snap before storing. Wait 2 weeks before opening. Refrigerate after opening.

Submitted by Thomas Callaway