Pickled Dilled Okra

- 7 lbs small okra pods
- 6 small hot peppers
- 4 tsp dill seed
- 8 to 9 garlic cloves
- 2/3 cup canning or pickling salt
- 6 cups water
- 6 cups vinegar (5 percent)

Yield: 8 to 9 pints

Please read Using Boiling Water Canners before beginning. If this is your first time canning, it is recommended that you read Principles of Home Canning.

Procedure: Wash and trim okra. Fill jars firmly with whole okra, leaving 1/2-inch headspace. Place 1 garlic clove in each jar. Combine salt, hot peppers, dill seed, water, and vinegar in large saucepan and bring to a boil. Pour hot pickling solution over okra, leaving 1/2-inch headspace.

Adjust lids and process according to the recommendations in Table 1.

<table>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0 - 1,000 ft</th>
<th>1,001 - 6,000 ft</th>
<th>Above 6,000 ft</th>
</tr>
</thead>
<tbody>
<tr>
<td>Raw Pints</td>
<td></td>
<td><strong>10 min</strong></td>
<td>15</td>
<td>20</td>
</tr>
</tbody>
</table>

Table 1. Recommended process time for Pickled Dilled Okra in a boiling-water canner.

This document was adapted from the "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, USDA, revised 2015.

Reviewed February 2018.