



THE ART OF CANNING

OKRA PICKLES

- 3 1/2 pounds small okra pods
- 2 cups white vinegar
- 1 1/2 cup lemon juice
- 1 quart water
- 1/3 cup salt
- 2 teaspoons dill seed
- 5 garlic cloves
- 5 hot peppers

Put one garlic clove and one hot pepper in each pint jar. Pack okra firmly into jars. Mix other ingredients in 3 quart pan and bring to a boil. Pour boiling brine over okra, leaving 1/2 inch head space. Put on lids and rings, boil 15 minutes in water bath. Yield 4-5 pints.ts.