

Pickled Okra

Ingredients

2 pounds fresh tender okra pods
5 red chili peppers
5 cloves garlic, peeled
1 quart distilled vinegar
1/2 cup water
6 tablespoons pickling salt
1 tablespoon celery seed
1 tablespoon mustard seed

Method

Wash okra and pack into clean jars with screw tops. Add 1 red pepper and 1 clove garlic into each jar. Bring remaining ingredients to a boil and pour over the okra to within 1/4 inch of tops. Seal according to manufacturer's directions. Place jars on rack in canner. Process 10 minutes in boiling water bath with boiling water 2 inches above jar tops. Remove jars from canner. Place on thick cloth or wire rack and cool away from drafts. After 12 hours test lids for proper seal. Remove rings from sealed jars and store in a cool, dark place. Yields 5 pints.