

Grandma Oma39s Pickled Okra

Oscar · 28/09/2024



Prep Time

12 hrs

Difficult

Medium

Servings

12 hrs 35 mins

Description

Grandma Oma always used to pickle okra this way and I still do Spicy pickled okra is a welcome change on a relish tray Refrigerate jars after opening

Ingredients

— - 1 ½ pounds fresh okra - 3 dried red chile peppers - 3 teaspoons dried dill - 2 cups water - 1 cup vinegar - 2 tablespoons salt

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Inspect three pint-sized jars for cracks and rings for rust
2. discarding any defective ones. Immerse in simmering water until brine is ready. Wash new
3. unused lids and rings in warm soapy water. Bring water
4. vinegar
5. and salt to a rolling boil in a small saucepan. Dotdash Meredith Food Studios Divide okra evenly between the hot
6. sterilized jars. Place a dried chile and a teaspoon of dill into each jar. Pour hot brine over okra
7. then run a clean knife or thin spatula around the insides of the jars to remove any air bubbles. Wipe the rims with a moist paper towel to remove any residue. Top with lids and screw rings on tightly. Dotdash Meredith Food Studios Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil and lower jars 2 inches apart into the boiling water using a holder. Pour in more boiling water to cover jars by at least 1 inch. Bring to a rolling boil
8. cover
9. and process for 10 minutes. Remove the jars from the stockpot and let rest
10. several inches apart
11. for 12 to 24 hours. Press the center of each lid with a finger to ensure the lid does not move up or down. Remove the rings for storage and store in a cool
12. dark area. Dotdash Meredith Food Studios From the Editor For safety when canning and preserving foods
13. contact your local extension for processing times in your area that will be specific to your altitude.