



Okra, Grandma Oma's Pickled

Prep Time : 1 hr **Cook Time** : 1 hr **Servings** : Servings: 24 **Source** : Allrecipes.com

INGREDIENTS

1 ½ pounds Okra, raw
3 Peppers, hot chile, sun-dried
3 teaspoons Spices, dill weed, dried
2 cups Water, municipal
1 cup Distilled Vinegar
2 tablespoons Salt, table

DIRECTIONS

Instructions Checklist

Divide the fresh okra evenly between 3 sterile (1 pint) jars. Place one dried chile, and one teaspoon of dill into each jar.

In a small saucepan, combine the water, vinegar and salt. Bring to a rolling boil. Pour over the ingredients in the jars, and seal in a hot water bath for 10 minutes. Refrigerate jars after opening.

NUTRITION

9.5 calories; 0.6 g protein; 2.1 g carbohydrates; 0 mg cholesterol; 584.6 mg sodium. Full Nutrition