

Hot Pickled Dilled Okra

7 lbs small okra pods

4 tsp dill seed

2/3 cup canning or pickling salt

6 cups vinegar

6 small hot peppers

8 to 9 garlic cloves

6 cups water

Cut the ends off the okra. Fill jars firmly with whole okra, leaving 1/2-inch headspace. Place 1 garlic clove in each jar.

Combine the salt, hot peppers, dill seed, water, and vinegar in large Stainless steel saucepan and bring to a boil. Pour hot pickling solution over okra, leaving 1/4 to 1/2-inch headspace. You'll notice that it appears to be bubbling as the solution works it's way down inside the okra. You'll need to wait a few minutes and add more solution. Close lid and hand-tighten the ring around them. Process in water bath for 10 minutes.

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