

Kosher Dill Okra Pickles

3 lbs uniform sized okra

6 tablespoons salt

3 cups vinegar

3 cups water

6 cloves garlic, one for each jar

3 teaspoons mustard seeds, half tsp for each jar

12 heads fresh dill (I use dill seed)

Prick okra several times with a pin, or cut small slit with knife.

Put 1 clove garlic and 1/2 tsp mustard seed in the bottom of each jar.

Pack okra into jars.

Put a small bunch of dill or about 1 tsp dill seed on top of okra.

Boil water, vinegar and salt together until salt is dissolved.
Fill jars with boiling solution to within 1/2 inch from top.
Process in boiling water bath for 10 minutes.