Spicy Pickled Okra

Prep Time: 30 min | **Cook Time:** 30 min | **Makes:** 4 - 5 pints | **Difficulty:** Easy

Ingredients:

- 2 pounds fresh young okra (2 to 3-inch pods are best)
- 10 fresh Datil Peppers
- 5 cloves Garlic, peeled
- 5 tsp Whole Mustard Seed
- 5 tsp whole Dill Seed
- 32. Oz White Vinegar
- 1/2 cup Kosher Salt
- 2 TBS Sugar

Directions:

Wash okra under cold running water. Trim stem ends of okra, leaving at least 1/3-inch of the cap intact. Soak okra in ice water for 1 hour, drain, and pat dry.

Divide peppers, garlic cloves, mustard and dill seeds evenly between jars.

Divide okra between 4 or 5 pint-sized sterilized canning jars.

In a large pot, bring vinegar, salt, garlic and sugar to a boil and simmer for 5 minutes.

Pour hot pickling liquid over the okra by at least 1/4-inch, but leave at least 1/2-inch from the jar rims.

Stir to remove air bubbles in jars, wipe rims clean, and firmly cover jars with lids and screw bands.

Process jars in a hot water bath for 10 minutes.

Remove jars from water and cool. Jars should seal as they cool.

Allow pickles to mature at least 2 weeks before consuming.

Source: James Steele - Cove Cuisine