

Pickled Dilled Okra

- 7 lbs small okra pods
- 6 small hot peppers
- 4 tsp dill seed
- 8 to 9 garlic cloves
- 2/3 cup canning or pickling salt
- 6 cups water
- 6 cups vinegar (5 percent)

Yield: 8 to 9 pints

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

Procedure: Wash and trim okra. Fill jars firmly with whole okra, leaving 1/2-inch headspace. Place 1 garlic clove in each jar. Combine salt, hot peppers, dill seed, water, and vinegar in large saucepan and bring to a boil. Pour hot pickling solution over okra, leaving 1/2-inch headspace.

Adjust lids and process according to the recommendations in [Table 1](#).

Table 1. Recommended process time for **Pickled Dilled Okra** in a boiling-water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Raw	Pints	10 min	15	20

This document was adapted from the "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, USDA, revised 2015.

Reviewed February 2018.