

# Pickled Okra



## Ingredients

- 1 1/2 pounds fresh okra pods (3 1/2 to 4 inches long)
- 4 cloves garlic, peeled
- 2 cups cider vinegar (5% acidity)
- 2 cups water
- 3 tablespoons kosher salt
- 1 tablespoon sugar

## Pickling Spices

- 2 tablespoons mustard seeds
- 1 tablespoon coriander seeds
- 1 tablespoon red pepper flakes
- 1 teaspoon fennel seeds
- 1 teaspoon celery seeds
- 1 teaspoon whole black peppercorns

## Info

- **Prep:** 15
- **Cook:** 15
- **Serves:** 4 pints
- [Source](#)

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Rate



## Directions

1. Water bath method, 15 minutes

[okra](#), [pickled](#), [canning](#), [southern](#)

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Last update: **2024/01/07 13:33**

