



Sweet and Spicy Refrigerator Pickled Okra

Ingredients

Brine

- 2 cups water
- 2 cups white vinegar 5%
- 1/2 cup brown sugar
- 1 1/2 Tbsp salt

Fill each of the 3 pint-sized jars with

- 2 whole garlic cloves, smashed and peeled (you will need 6 cloves total for 3 jars)
- a pinch of black peppercorns (3 pinches total for 3 jars)
- a pinch of dill seed (3 pinches total for 3 jars)
- 1/4 tsp mustard seeds (you will need 3/4 tsp total for 3 jars)
- 4 cayenne peppers (you will need 12 peppers total for 3 jars)
- about 10 small-medium whole okra, or as many as you can fit in each jar (about 30 small-medium sized okra total)

Directions

1. Smash and peel garlic cloves and drop 2 into each jar. Add a pinch of black peppercorns, a pinch of dill seed, 1/4 tsp of mustard seeds to each jar.
2. Cut off the top of the cayenne peppers and cut a small slit in the side of the pepper and remove some of the seeds. You may want to use gloves while handling the peppers.
3. Add about 10 whole okra (or as many as you can fit) into each jar along with 4 cayenne peppers.
4. In a small saucepan add the brine ingredients: 2 cups of water, 2 cups of white vinegar, 1/2 cup brown sugar and 1 1/2 Tbsp salt. Bring to a boil, stirring occasionally as the salt and sugar dissolve. Once boiling, turn off the heat and pour the brine equally into the three jars using a canning funnel. Leave about 1/2 inch of space from the top of each jar.
5. Close lids and leave on counter until comes to room temperature. Then refrigerate and try your best not to open the jars for one week! These will be good for about one month in the refrigerator.

*If you want to make canned okra to store on shelves instead of the refrigerator, be sure to follow a canning recipe as the ingredients and technique will be different.