# Dilled Okra Pickles

## Ingredients

- Okra
- Dill seeds
- 1 qt water
- 1 pt vinegar
- 1/2 cup salt

## Instructions

1. Pack okra in jars.
2. Make a brine of the water, vinegar, and salt. Heat to boiling.
3. Pour the hot brine over the okra and seal.
4. Let stand 3 or 4 weeks before using.

# Dilled Okra Pickles

okra
dill seeds
1 qt. water
1 pt vinegar
½ C. salt

pack okra in jars, make brine of water, vinegar & salt, heat to boiling pour over okra & seal. Let stand 3 or 4 weeks before using

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