



# THE ingles TABLE

with Dano Holcomb  
**Dill Pickled Okra**

## Shopping List

- 5 lbs okra
- 1/2 gallon white vinegar
- 1/4 gallon cold water
- 1 tablespoon whole black peppercorns
- 1 tablespoon whole yellow mustard seeds
- 1 1/2 tablespoons dill weed
- 1 1/2 tablespoons dill seed
- 3/4 cup kosher salt

## Cooking Instructions

**1)** In a large stainless steel pot, over medium-high heat, add all the ingredients, except the okra

**2)** Bring to a boil and reduce to a simmer. Allow to simmer for 5-7 minutes

**3)** In a stainless steel or kitchen grade plastic container, add the okra

**4)** Pour the simmering liquid directly over the okra

**5)** Allow to stand at room temp for 30 minutes

**6)** Place in refrigerator, uncovered until fully cooled

**7)** Cover with secure lid and store in refrigerator for 3-6 months

