

Quick Pickled Okra

Recipe

Tools:

- 2 wide-mouth jars
- Measuring spoons

Vegetable:

- Okra pods

Herbs:

- 4 garlic cloves
- 2 oregano sprigs
- 2 basil sprigs
- 2 bay leaves

Spices:

- 1 tsp of black pepper
- 1 tsp of yellow mustard seed
- 1 tsp of red pepper flakes
- 2 Tbsp of salt

Brine:

- White vinegar
- Water

Instructions:

1. Wash, dry, and trim okra pods. Divide into two wide-mouth jars.
2. Divide herbs and spices into each of the two jars.
3. Fill each jar with 2 parts white vinegar and 1 part water.

