

KASHER DILL PICKLES OR OKRA

Wash and pack in quart jars small cucumbers or okra with 1 piece of dill and either one or two pods of garlic depending on the size of the pods and one hot pepper. Turn jars upside down and let drain overnight. Then mix and boil 2 quarts of water, 1 1/2 qt. of heintz white vinegar and 1 cup of salt (be sure salt is not iodized). Boil this mixture 3 or 4 minutes. Have jars setting in a pan of warm water with a cup towel in the bottom of the pan. Fill with the hot vinegar mixture and seal. Then turn the jar upside down in the boiler and have enough water to cover the lid. Boil long enough to be sure lids are sealed.

Barbara Simon