

Pickled Okra

1 pint okra
1 cup white vinegar
1 cup water
1 tsp salt
1 tsp sugar

A pinch each white peppercorn, chili flakes, coriander seeds, garlic powder, onion powder, and dried dill

Pickled okra is my favorite pickle. It's a delicious snack, tasty on a charcuterie board, and is the most superior of the Bloody Mary garnishes. If you're not pickling okra, you're missing out.

You have a few options. The easiest is a fridge pickle. Heat everything but the okra in a non-reactive pan until the salt and sugar is dissolved, then pour this brine over the okra, and refrigerate for up to a week.

Or you can can it in a boiling water bath. Heat everything but the okra in a non-reactive pan until the salt and sugar is dissolved. Pack okra into hot, sanitized pint jars and pour the still hot brine over the okra. Process in a boiling water bath canner for 10 minutes.

But my favorite is to sous-vide them. Set the water bath to 142 degrees F. Divide all the ingredients evenly between as many pint jars as can comfortably hold the stuff. Tighten the lids fingertip tight, and sous vide for 2.5 hours. Tighten the lids when you take the jars out and leave the rings on until the jars have sealed.

Now, go make a Bloody Mary and enjoy the best garnish in the entire world.

