How To Dry Okra

Dry okra on a hot, dry day. It should dry in one day.
Dried okra is good in soups. It is good in meat hash, too.

Do the things on the pink paper first.

1. Wash small pods of okra. Do not cut off stems.

2. Fill a large boiler half full with water. Put boiler on stove.
   Put boiling bag in boiler. Put lid on boiler.
   Turn stove to high. Let water boil real fast.

3. Put 4 or 5 handfuls of okra in boiling bag.

4. Shake bag or stir okra with a spoon. Put lid on boiler.
   Let water boil 4 minutes. Water must boil real fast.

5. Take boiling bag out of water.
   Pour okra in a pan. Let it cool.

6. Fix all your okra this way.


8. Spread a clean cloth over the tin.
   Cloth must be as big as the tin.

9. Put tin cans on top of cloth.
   Put one can at each corner.
   Put one can on each side between the corner cans.
   Put one can in the middle.

10. Cut okra in pieces this thick.

11. Spread cut okra on cloth. Do not let pieces touch each other.
    Do not let okra touch the cans.

12. Put the big cloth over okra.
    It should cover the okra.
    But it should not touch the okra.
    This will keep flies off the okra.

13. Put a can at each corner of the big cloth.
    This will keep the cloth off the okra.
14. Turn okra over every once in a while. Okra is dry when it is not sticky. It will be leathery.

15. Put dried okra in a clean, dry jar. Do not pack the okra. Screw the lid on tightly. Put jar on shelf or in the corner of the room.

16. After 3 days, take okra out of jars.

17. Turn oven to 175°. The oven needs to be just warm.

18. Put okra in a baking pan. Spread it one layer deep.

19. Put baking pan in oven. Shake it every once in a while. Do not let okra get too hot.

20. Let oven stay on for 60 minutes. Turn oven off. Leave okra in oven. Shake pan every once in a while. Let okra stay until it is cool. This will be about 3 hours. Okra should be bone dry.

21. Wash jars again. Rinse them. Let them dry. Jars must be dry.


23. Put jars on shelf. Now okra is ready to use.

YOU CAN DRY THESE VEGETABLES THE SAME WAY.

Peas ......................... Make this change in Step 4.
Butter beans ................ Let water boil 5 minutes.
Snap beans ................ Let water boil 5 minutes.
Whole grain corn (cut off cob) Let water boil 7 minutes.
Carrots ....................... Let water boil 12 minutes.
Squash (yellow crookneck) Let water boil 8 minutes.
Pumpkin ..................... Let water boil 5 minutes.
Beets ......................... Let water boil 8 minutes.
Sweet potatoes ............. Let water boil 20 minutes.
Let water boil 10 minutes.

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