

Fried Okra



Ingredients:

1 lb fresh Okra pods
1½ cup Buttermilk
1 cup all purpose Flour
½ cup Cornmeal
3 tsp Salt
¼ tsp Smoked Paprika
¼ tsp Garlic Powder
½ tsp Black Pepper
Vegetable Oil for Frying
2 tbsp chopped Parsley

Directions:

Heat 3" of oil in a deep pot to 375°.

Remove the stem ends of the okra. Slice each okra into ¾" thick pieces.

Place the okra slices in the bowl along with buttermilk; toss to coat evenly.

Place the flour, cornmeal, salt, paprika, garlic powder and pepper in a medium size bowl to combine.

Dredge each piece of okra in the flour mixture, making sure it's evenly coated.

Repeat the process with the remaining okra pieces.

Fry for 10 pieces of the okra at a time for 3 minutes or until golden brown.

Sprinkle with parsley if desired, then serve.