

Perfect Fried Okra Recipe

Ingredients:

- 3/4 cup cornmeal
- 3/4 cup flour
- 1 teaspoon garlic powder
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup buttermilk – add 1 tablespoon vinegar to a measuring cup, fill with milk to make 1/2 cup, let sit 5 minutes
- 2 pounds okra, cut in 1/2 inch pieces
- Oil for frying (I like peanut or vegetable oil)

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Instructions :

Cut chicken breast into medium pieces (About 6-7 pieces per chicken).

Prepare the marinade. Combine the milk, eggs and salt. Place the chicken pieces into the mixture and let marinade 4 hours (or overnight). The longer it marinades, the softer the chicken will become.

Combine the ingredients for the flour mixture; the flour, paprika, pepper and salt.

Take the chicken
from the marinade and coat generously in the flour mixture.
(Discard of the
marinade.)

Add enough oil
to the skillet to completely cover the bottom of the skillet,
turn on med/high
heat. Once the oil is hot, fry 6-8 minutes, until chicken is
crispy, turning as
needed. Don't crowd the skillet. (Using two skillets works
quicker.)

While chicken is
frying prepare the cream mixture; combine cream of chicken
soup, sour cream,
water, salt, paprika and pepper.

Once chicken
cooks, transfer onto a plate lined with paper towel.

Cover the bottom
of a 9"x13" dish with some of the cream.

Add the chicken
pieces to the casserole dish.

Completely cover
with the remaining cream. (If preparing the night before and
will be cooking it
the following day, wait for the chicken to cool before
covering with the
cream.)

Add half of the
cheese. Add the cooked bacon and sauteed mushrooms. Sprinkle
remaining cheese.

Bake 350° for 30

minutes, covered with foil. Remove foil and continue baking another 15-20 minutes until cheese melts and cream bubbles everywhere.