

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)

Directions:

In a cast iron skillet or deep pan, heat about 6 cups of oil to 350F (125C).

Place cut okra in buttermilk to soak for a couple minutes while you assemble the coating.

In a bowl, combine cornmeal, flour, and seasonings.

Transfer okra to coating mixture and toss well to coat.

Fry okra in hot oil for about 5 minutes, stirring to fry evenly.

Remove to paper towels to drain.

Even after these have cooled quite a bit, they are still delicious. Serve with ketchup or hot sauce, or eat them up plain!

Enjoy!