

CRISPY OKRA

Ingredients:

1 or 2 lbs fresh tender okra
1 tsp tumeric
1 tsp red chili powder
2 or 3 tbsp cooking oil
Salt to taste

Method:

- ❖ Do not wash the okra. Gently rub surface with paper towel or dish cloth to get rid of hairy surface.
- ❖ Cut away tops and tips and then cut into about ½” slices.
- ❖ Combine the tumeric, chili and salt into a thick paste and coat all the pieces of the okra well.
- ❖ In very hot oil; fry the okra pieces. Remove and wrap in foil to retain crispiness till ready to serve.