

OKRA PATTIES

Recipe is also good without making patties, just coat okra with batter and fry, stirring lightly till batter is crispy and golden.

Ingredients:

- 1 lb fresh okra or 1 (18 ounce) bag frozen cut okra
- 1/2 cup onion (chopped)
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 large egg
- 1/2 cup water
- 1 teaspoon baking powder
- 1 pinch garlic powder (optional)
- 1/2 cup flour
- 1/2 cup cornmeal
- oil (for frying)

Preparation:



Combine cut okra, onion, salt, pepper, water and egg. Mix well. Combine flour, baking powder, corn meal and garlic powder. Add to okra mixture, stirring well. Drop about 1/4 cup portions into about 1/2" hot oil. Fry over medium heat until well browned on both sides. Drain on paper towels.