

CopyCat Cracker Barrel Fried Okra

Ingredients

1 pound fresh Okra
1 cup Self-Rising Cornmeal
1/2 cup Self-Rising Flour
1 teaspoon Salt
1 cup Vegetable Oil for frying

Directions

Rinse okra, Dry with a paper towel.

Cut pods into 1/2-inch pieces. Discard tops.

In a bowl, mix together cornmeal, flour and salt.

Add okra pieces to bowl, stirring to coat with cornmeal mixture. Let them sit for a few minutes. Stir again. When breading clings to okra, shake bowl – excess breading will go to bottom.

Place oil in a large frying pan. Place over medium heat.

When oil is hot and shimmering, spoon okra out of bowl with a slotted spoon and place in hot oil.

Fry until browned all over, about 10 to 15 minutes.

Remove okra with a clean slotted spoon and place on a paper towel-covered plate to drain.

Serve hot with a selection of dipping sauces.