

Fried Okra



1 lb. fresh okra pods
1/3 cup finely ground white cornmeal
salt and pepper to taste
Canola or peanut oil

Wash and dry the okra pods. Remove the top and tail from each pod and slice crosswise into approximately 1/2 inch pieces. Place in a large bowl and lightly sprinkle with salt and pepper. Add cornmeal to bowl with the sliced okra. Using your hands, toss the okra in the cornmeal until each piece is well coated.

Pour oil to a depth of about 3/4" in a heavy cast iron frying pan. Heat the oil and test for readiness by dropping a piece of the prepared okra into the pan. If the okra immediately begins to bubble the oil is ready for cooking. Cook the okra in two to three batches until golden brown and crisp on the outside. Do not crowd the pan.

Remove to a paper towel lined plate or a wire rack to drain. Sprinkle very lightly with additional salt if desired. Serves 2. Easily doubles, triples...whatever.

Enjoy!

Never Enough Thyme
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