

Okra Patties

Oscar · 28/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

6

Description

These fried okra patties are made from fresh okra and onion in a cornmeal batter. A delightful southern style snack.

Ingredients

- - 3 cups vegetable oil for frying - 1 pound okra
- finely chopped - 1 cup finely chopped onion - 1 teaspoon salt - $\frac{1}{4}$ teaspoon pepper - $\frac{1}{2}$ cup water - 1 egg - $\frac{1}{2}$ cup all-purpose flour - 1 teaspoon baking powder - $\frac{1}{2}$ cup cornmeal

Instructions

1. Heat 1 inch of oil in a large skillet to 375 degrees F (190 degrees C). In a large bowl
2. mix together the okra
3. onion
4. salt
5. pepper
6. water and egg. Combine the flour
7. baking powder and cornmeal; and stir that into the okra mixture. Carefully drop spoonfuls of the okra batter into the hot oil
8. and fry on each side until golden
9. about 2 minutes per side. Remove with a slotted spoon
10. and drain on paper towels.