Starport Foods



Hot and Spicy Fried Okras



Ingredients

4 servings (4oz.per serving)

1 Tbsp. **Hot & Spicy Seasoning** (Gluten Free Starport 351)

3/4 C. **Crispy Seasoning Batter** (Starport 354)

1 lbs. Okra, cut to 1" length

³/₄ C. Water for batter

¹/₄ C. Green onions, or cilantro for garnish

Instructions:

- 1. Trim okra ends and cut into 1" length pieces.
- 2. Mix Crispy Seasoning Batter with water and set aside.
- 3. Dip okra into wet batter and deep fry at 350F for 3-5 minutes.
- 4. Remove okras and wait for fryer temperature return to 350F, refry okras until golden.
- 5. Place okras in a large bowl, sprinkle on Hot and Spicy Seasoning and green onions or cilantro as garnish and serve.