



## Vegetarian Hot and Spicy Fried Okras



### Ingredients

4 servings (4oz.per serving)

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

$\frac{3}{4}$  C. **Crispy Seasoning Batter**  
(Starport 354)

1 lbs. Okra, cut to 1" length

$\frac{3}{4}$  C. Water for batter

$\frac{1}{4}$  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.