

# TIM FARMER'S COUNTRY KITCHEN

## FRIED OKRA

*Okra*

*3/4 cup cornmeal*

*3/4 cup flour*

*2 1/2 tablespoons cajun*

*seasoning + smoked paprika  
mix*

*Egg + buttermilk*

*Olive oil*

Cut off ends of okra and cut into small pieces. In bowl, mix together cornmeal, flour and seasonings. In separate bowl, mix 1 egg with buttermilk for egg wash. Dip okra in egg wash and then roll in breading until coated. Separate all pieces on tray before frying. Heat oil to 285 degrees and fry until golden brown. Remove and drain on paper towel. Serve with remoulade for dipping.



## REMOULADE

*1-2 teaspoons sweet pickle juice*

*4 tablespoons mayonnaise*

*3/4 tablespoon cajun seasoning + smoked paprika mix*

*Splash of hot sauce*

*2 teaspoons horseradish*

Mix all ingredients together until smooth. Pairs best with fried foods.