



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.