

**Ninny's Fried Okra Salad**  
**Best Of Show 2011 State Fair Of Texas**

**¾ lb. Okra, cut on the bias**

**1C. Buttermilk**

**1C. Regular milk**

**Flour for dredging**

**Salt and pepper**

**Oil for frying**

**2 C. Cherry tomatoes**

**½ C. Chopped scallions (green & white), chopped**

**Vinaigrette:**

**1/4C. Distilled white vinegar**

**1/4C. Sugar**

**1/2C. Canola oil**

**Mix milks together in bowl then dip okra in milk mixture. Drain okra and dredge in seasoned flour. Fry in batches and let cool at room temperature.**

**Vinaigrette: Boil vinegar and sugar together to dissolve sugar. Cool to room temperature, then whisk in the oil.**

**When ready to serve, toss fried okra, tomatoes, and scallions with vinaigrette and place in serving bowl.**