

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:

¼C. Distilled white vinegar

¼C. Sugar

½C. 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.