

## *Julienne Potatoes and Whole Okra*

### *Ingredients*

*(Serves 4 to 6)*

2 large baking potatoes, peeled and cut into 2 1/2 x 1/2 inch fingers  
5 fresh mint sprigs  
2 tbsp unsalted butter  
a few grinds of coarse salt and black pepper  
2/3 cup cream or sour cream, slightly warmed  
1/4 tsp paprika  
1/8 tsp asafetida powder  
2 tbsp minced pistachio nuts  
1 1/4 tsp salt  
3 tbsp finely chopped fresh coriander or parsley  
4 tbsp ghee or a mixture of half unsalted butter and half vegetable oil  
1 pound okra, preferably small, trimmed  
1/2 tsp turmeric  
1 tsp garam masala



### *Instructions*

1. Preheat the oven to 375°F. Place the cut potatoes on a large piece of aluminum foil on a cookie sheet. Nestle the mint sprigs among the potatoes, and dot with butter. Grind salt and pepper over the potatoes. Seal the foil tightly and bake for 45 minutes or until fork-tender.
2. Assemble the simple sauce, combining the cream or sour cream, paprika, asafetida, pistachios, 1/4 tsp of the salt and the fresh herb in a bowl. Set aside.
3. While the potatoes are baking, heat the ghee or oil-butter mixture in a large frying pan over moderately high heat. When it is hot but not smoking, add the okra and spread it into a single layer. After a minute, reduce the heat to moderate and cook, tossing now and then, until the okra is fork-tender, anywhere from 20 to 35 minutes. When it is cooked, add the remaining 1 tsp salt, and the turmeric and garam masala, and toss well.
4. To serve, arrange the okra on one side of a serving tray and the potatoes, minus the mint, on the other side. Pour the sauce over both vegetables.