



Okra Fritters

1 lb fresh okra, chopped

3/4 cup flour

1/4 cup cornmeal

1/2 cup chopped onion

1 clove garlic minced

½ cup water

salt and pepper to taste

vegetable oil for frying

Chop okra into pieces and place in a mixing bowl.

Combine the remaining ingredients, except the oil, and mix well.

Pour enough oil into a skillet so that the oil comes up the side ½" on the pan.

Heat to 350°.

Using a spoon, drop dough into the oil (if it doesn't sizzle right away then the oil is not hot enough).

Let the dough fry on each side about 3 minutes or until it is crispy brown.

Remove from oil and place on a paper towel lined plate.

Sprinkle salt over top and serve while still warm.

Dip in ranch dressing if desired.