



**Okra Fritters**  
**Chef Andrew of Atkins Park**

2	cups	Cornmeal
2	cups	All-purpose Flour
2	Tbsp	Salt
1Tbsp + 1 tsp		Baking Powder
4		Egg
2	cups	Water
2	tsp	Black Pepper
1	cup	Yellow Onion, finely chopped
1/2	cup	Green Onions, thinly sliced
8	cups	Okra, thinly sliced

Mix together the cornmeal, flour, 1 Tbsp of salt, and baking powder in a mixing bowl. In a separate bowl, whisk together the egg and water, then stir into dry ingredients, until just moist. Sprinkle the remaining 1 Tbsp salt and the black pepper over the onions and okra, and toss. Fold the vegetables into the batter.

Heat a well seasoned cast iron skillet or griddle over medium heat. Place tablespoons of the batter onto the griddle and brown on both sides.

Serve the fritters with your favorite pepper vinegar or hot sauce.

