



Celebrity Chef Recipe Collection

Ninny's Fried Okra Salad

Parigi – Chef Chad Houser and Chef Janice Provost

Serves 2-4 (as an appetizer or entrée)

- ¾ lb Okra, sliced thin and on bias
- 2 C. Buttermilk
- Flour, for dredging
- Salt and Pepper
- Oil for frying
- 1 C. Tomatoes, diced
- ¼ C. Scallions, chopped

Vinaigrette:

- ¼ C. Distilled White Vinegar
- ¼ C. Sugar
- ½ C. Canola Oil

Soak okra in buttermilk in 30 minutes. Drain okra and dredge in seasoned flour. Fry in batches and let cool to room temperature.

Boil vinegar and sugar together to dissolve sugar. Allow to cool and whisk in oil.

When ready to serve, toss fried okra, tomatoes, and scallions with vinaigrette. Season with salt and pepper.