

Our State eats

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Fried Okra

Fresh okra

1 egg, beaten

Cornmeal

Salt and pepper to taste

Wash and dry okra. Cut diagonally into ½- to 1-inch pieces. Dip in beaten egg. Roll in mixture of cornmeal, salt, and pepper. In frying pan, heat vegetable oil to almost boiling. Brown, turning okra constantly to avoid burning. Drain on paper towels before serving.



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